

THE NATIONAL PROVISIONER

MAY 27 • 1950

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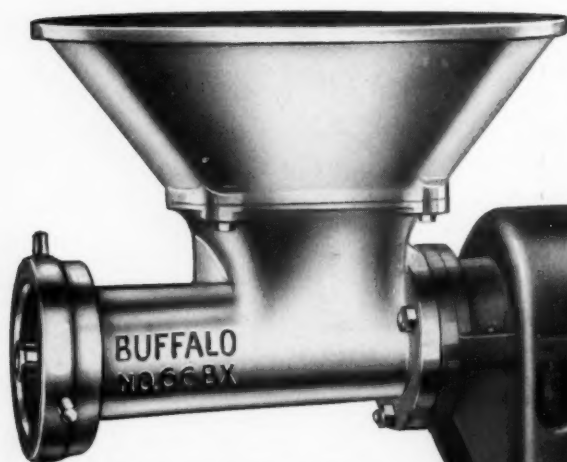
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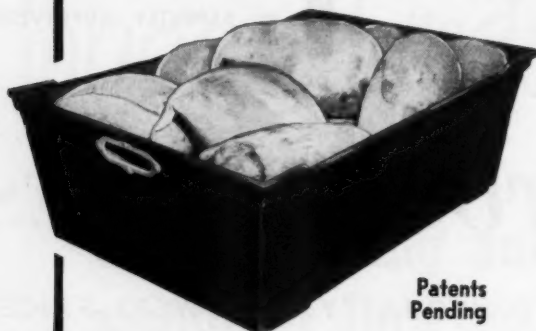
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THE NATIONAL PROVISIONER

Volume 122

MAY 27, 1950

Number 21

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HELEN P. MCGUIRE, *Associate Editor*
GREGORY PIETRASZEK, *Technical Editor*
VERNON A. PRESCOTT, *Production Editor*
DOROTHY SCHLEGEL

ADVERTISING DEPARTMENT

407 S. DEARBORN ST., CHICAGO 5, ILLINOIS
Telephone: WA bash 2-0742

HARVEY W. WERNECKE, *Vice President and Sales Manager*
FRANK N. DAVIS H. SMITH WALLACE
ROBERT DAVIES

F. A. MacDONALD, *Production Manager*
New York: 11 E. 44th St., (17) Tel. Murray Hill 7-7840, 7-7841
CHARLES W. REYNOLDS

Los Angeles: DUNCAN A. SCOTT & CO., 2978 Wilshire Blvd
San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4)

DAILY MARKET SERVICE (Mail and Wire)

E. T. NOLAN, *Editor*

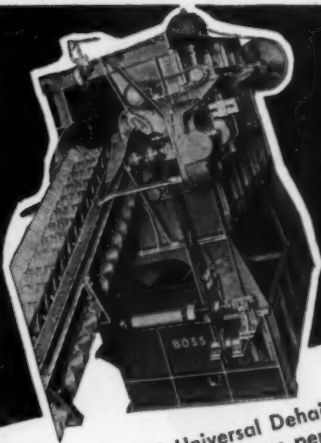
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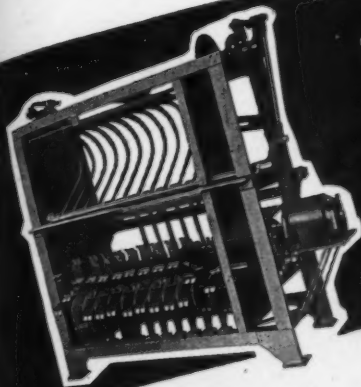
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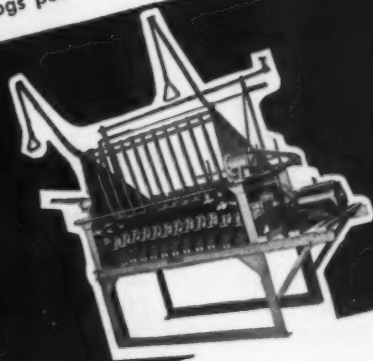
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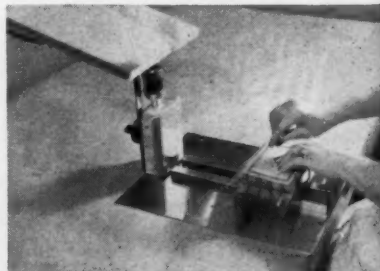
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Approve Reorganization of Swift International

Stockholders of Swift International Co., Ltd., at a special meeting in Buenos Aires on Monday, approved a plan of reorganization under which the firm will become a holding company organized in the United States, called International Packers Ltd. This company was recently organized in Delaware (see THE NATIONAL PROVISIONER of April 15, page 16) and has registered 2,000,000 shares under the Securities and Exchange Act. More than 80 per cent of the 2,000,000 outstanding shares were voted at the meeting, Joseph O. Hanson, president, said.

The registration waiting period will end May 31 and the reorganization period will begin June 1 and extend through July 19 during which shareholders will be offered shares of the new company on an even exchange basis. At least 82½ per cent of the 2,000,000 shares must be accepted for the plan to become effective, and it will automatically go into effect when that amount is exchanged.

Hanson said approval of the plan, which will make it possible for remittances from future earnings to flow directly to this country, is the result of an agreement with the Argentine government.

BRANNAN OPPOSES BAN ON IMPORTING POLISH HAMS

Late last week Secretary of Agriculture Brannan made public a letter written to the Senate committee on agriculture and forestry in which he protested against Senator Gillette's bill (S 3055) which would prevent the importation of pork products from behind the Iron Curtain. Such a bar would be against the best interests of American hog producers and would violate our reciprocal trade agreements, he said. He pointed out that Poland imports American lard and that lard prices need strengthening by sales of lard to Poland. He also said that the imported hams are a specialty product prepared for a luxury trade and do not compete with hams produced in this country.

A subcommittee of the Senate agricultural committee has been instructed to consider the question of importation of hams into the United States from behind the Iron Curtain.

FINANCIAL NOTES

Tobin Packing Co. has declared a regular quarterly dividend of \$1.75 a share on the 7 per cent preferred stock and the regular 15c on the common, both payable July 1.

RECENT ACTION ON FREIGHT RATE CHANGE PROPOSALS

Several decisions on proposals involving packinghouse freight rate changes have been announced recently.

A shipper's proposal, No. 5519, which would have allowed trailer cars of fresh meat and packinghouse products, westbound, of less than minimum carload weight, to carry the same transcontinental rate as that for minimum weight cars, has been denied by the Transcontinental Freight Bureau. The traffic managers also refused to provide the same rates on westbound shipments of fresh meats and packinghouse products from Webster City, Iowa, as the westbound rates now applying to shipments from Cedar Rapids, Ia. to intermediate and Pacific Coast destinations.

The North Pacific Coast Freight Bureau has denied a shipper's proposal to ship frozen horsemeat from Edmonton, Alt., Canada, on a through commodity rate to Spokane, Seattle and Olympia.

The Southern Ports Foreign Freight Committee has appealed, in Application 4486, for the establishment of an international joint through rate of \$2.74 per cwt. (including all increases) on meats, cooked, cured or preserved, with or without vegetable ingredients, not otherwise indexed by name; also on meats, canned, dried, pickled, salted or smoked, in packages, minimum weight 34,000 lbs., from Saskatchewan, Canada, to New Orleans, La. The present rates are a combination of local rates.

No action has been taken on TCFB Application 5894, which proposes to reduce westbound freight rates on fresh meat and packinghouse products. The application does not provide a corresponding reduction in livestock rates.

TOBIN SIX-MONTHS RESULTS SHARPLY HIGHER THAN 1949

The Tobin Packing Co. reported a sharp increase in net income for the six months ended April 29 as compared with the corresponding period a year ago. Net income for the half year was \$589,352, compared with \$151,982 in 1949.

At the same time F. M. Tobin, president, said that the outlook for procurement of livestock and demand for packinghouse products for the next six months is excellent and that satisfactory operating results can be expected.

SOCIAL SECURITY

The Senate finance committee has voted to bring about 10,000,000 more people under the Social Security law, which would about double present payment levels.

Make Room Reservations for Institute's Annual Meeting Before June 15

The American Meat Institute has announced that hospitality suites for the 1950 annual meeting will be assigned well in advance in order that associate members may know their exact room numbers and be able to use them in preliminary publicity if they wish. The Institute has asked to be informed of the requirements regarding these rooms not later than June 15.

The convention will be held at the Palmer House in Chicago, September 29 through October 3.

The Palmer House is allocating 100 hospitality rooms, 50 on the eighth floor which are known as "studio rooms" and have studio couches in them, and 50 on the seventh floor which are sample rooms and contain only one or two chairs. Large rooms are approximately 20 x 24 ft.; medium-sized rooms about 15 x 20 ft., and the small ones, 12 x 15 ft. The AMI said that from present indications there probably will be about the same number of hospitality rooms used on each floor.

The hotel is requiring, in exchange for a specific room number, that the occupant pay for Thursday night, September 28, with occupancy beginning the next morning.

The Institute is also asking packers to make their room reservations well in advance since hotel space in the city is limited. First, second and third choice hotels should be given.

Senate Schedules Hearings on Subsidy Dispute Cases

The Senate banking and currency committee has scheduled hearings to begin on June 1 on the Hoey Bill which would set up a three-man commission to adjust long standing disputes over livestock subsidy withholdings which occurred before October 1946 when price ceilings and slaughter subsidies were removed.

In most of the several hundred cases, the packers blame the penalties on lack of knowledge of new government orders or other circumstances beyond their control. Under the OPA regulations, the Reconstruction Finance Corporation was to withhold all livestock subsidies where packers paid 2 per cent or more above OPA ceilings; 10 per cent for violations of .25 per cent; 30 for .5 per cent and 60 for 1 per cent.

A bill has been introduced into the House (HR 8573) by James Hare paralleling the Hoey Bill. It has been assigned to the judiciary committee and no hearing date has been set.

The two cold diffusers shown in this photograph are employed to "shell freeze" bacon in the Louis Burk plant at Philadelphia. Turbu-



lent air, reduced to temperatures as low as -10 degs. F., is blown over the bacon on racks for about an hour prior to the forming and slicing operations.

Refrigeration for Bacon Preparation

Rapid Freezing One Feature of Philadelphia Installation

GENERAL practice in most packinghouses is to slow freeze bacon in freezer rooms at approximately 20 to 25 degs. F. prior to pressing, slicing and packing.

The bacon is usually taken from the 40 degs. cooling and storage room to the freezer, and piled on shelves where it remains for 12 to 48 hours and is then reloaded on trucks and moved to the packing area to be pressed to uniform slab size, sliced and packed. This method requires considerable rehandling, and also ties up a lot of valuable floor space in the freezer.

A new method of quick freezing improves quality, reduces handling cost, requires much less floor space, and streamlines the entire bacon preparation operation.

Bacon may be moved directly to a small blast freezer on trees and trucks where it is "shell" frozen in high air turbulence. The temperatures may range from less than zero to 10 degs. F. above. Time required to freeze the bacon for satisfactory pressing is less than one hour. The trucks are progressively moved into the packing area as they are loaded.

A highly successful installation of this type has been made in the bacon freezing and packing department of Louis Burk, Inc. in Philadelphia. Water defrosted Carrier prime surface cold diffusers are located on one side of the quick freezing room, blowing sub-zero air across the bacon trees.

Bacon that is not frozen thru and

By H C. BARTHOLOMEW
Carrier Corporation

thru, but sufficiently frozen on the outside to retain shape between the press and slicing machine, is said to have better color and superior quality. With this set-up, the bacon line is

started by loading the freezer one hour before the packing room starts operation.

If the refrigeration plant operates at a suction pressure higher than that required for the freezer, or is raised on kill days beyond a satisfactory temperature, supplemental refrigeration may be installed. One way to handle this problem is to install an auxiliary compressor large enough to handle the suction gas from the freezer units and discharge this gas into the house suction line. It is advisable to inject liquid ammonia in the discharge gas line to desuperheat the gas from the auxiliary compressor. This may be done with a hand expansion valve. The power for the auxiliary compressor will be less than one horsepower per ton. As only a compressor and motor are necessary, a convenient spot may be found reasonably close to the freezer on the same floor level or the floor above or the one below.

It is most convenient to have the exit door from the freezer lead directly into the packing room.

If proper conditions are not maintained in the packing room, moisture will form on the cold bacon slices as soon as they leave the slicing machine. This moisture film will detract from appearance and hasten deterioration within the package. When the atmosphere within the packing room is held at 50 degs. F. and 50 per cent relative humidity, the condensation of moisture from the air will be very slight and in prac-



UNIT FOR SLICING-PACKING

The compact industrial unit cooler shown above provides conditioned air at 50 degs. dry bulb and 50 per cent relative humidity for the bacon slicing and packing room at the Louis Burk establishment.

tice this condition has proven satisfactory.

Packing is usually done by female help, the temperatures lower than 50 degs. often lead to personnel problems. Distribution of the conditioned air to avoid drafts must be given careful study. Ducts and outlets should be located well above the packing line for greater comfort of workers.

Air at 50 degs. and 50 per cent relative humidity contains 26.5 grains of moisture per pound (about 13 cu. ft.), while air at 80 degs. and 70 per cent contains 107.5 grains per pound. It is readily seen that atmospheric air on an uncomfortable day in summer contains over 4.5 times the moisture which is tolerated in a properly conditioned packing room.

To satisfy government inspection and keep the packing room free of foreign odors, outside air should be admitted for ventilation purposes. Air for ventilation should be admitted to the return air connection at the conditioning unit to be dehumidified and cooled before entering the conditioned space.

Unconditioned outside air will impose an additional dehumidifying load on the packing room and not only increase the total quantity of air handled through the conditioning unit but also further complicate the distribution problem. The dewpoint of air in the conditioned space

BACON PACKING LINE

In the bacon packing room the air conditioning ducts and outlets, shown at upper left in photograph, are placed well above the level of the packing line in order to avoid drafts and discomfort in the 50-deg. temperature. Walls are of glazed tile and glass block is used for fenestration. Individual girls weigh and wrap bacon and the packages are placed in cartons by operators at the end of the conveyor.



FORMING AND SLICING BACON AT PHILADELPHIA PLANT

Shown above are the hydraulic press which forms the partially frozen bellies and the bacon slicer. Both operate in a room where the temperature and humidity conditions are carefully controlled. Bacon is brought directly to the forming press on the same racks on which it was hung in the "shell freezing" room, thus eliminating one handling operation. Proximity of the press to the slicer makes it easy to transfer the bellies after they have been formed.

is approximately 32 degs. F. To obtain air at this temperature, it is necessary to have cooling surfaces substantially below 32 degs. Dry surface units are, therefore, not suitable. Brine spray units similar to those used in hog chill rooms have proved to be most acceptable.

To have a satisfactory job and hold 50 degs. F. and 50 per cent relative humidity, reheat must be provided in the air stream leaving the conditioning unit. Otherwise, the dry bulb temperature will be too low for a packing room,

and the relative humidity will be too high to attain the conditions desired. Low pressure steam is usually available for reheat.

Temperature of the evaporating surface is important in order to conserve refrigeration and steam. A pressure modulating valve is installed in the refrigerant suction line, as well as the low pressure steam supply to the reheat coil.

Pneumatic controls have worked out very satisfactorily for both reheat and refrigeration with the hygrostat and thermostat located in the room near the conditioning unit.

LOCAL UNION SUED

Local 55 of the United Packinghouse Workers of America, CIO, and 45 members of the union have been sued by five employes of Cudahy Packing Co., Newport, Minn., as the result of the 1948 strike. The plaintiffs, who charge they were beaten and detained against their will while they were at the plant on May 13 and 14, 1948, asked individual damages ranging from \$102,500 to \$160,000 and totaling \$520,250.

CIO NATIONAL CONVENTION

A national convention of the United Packinghouse Workers of America, CIO, opened in Minneapolis Thursday, with about 500 delegates from 30 states and Canada attending. Ralph Helstein, president, is presiding at the four-day session. Philip Murray, CIO president, addressed the delegates Friday morning.



Self-Serve Bacon Wrapped, Sealed in Automatic Machine

DEVELOPMENT of machinery capable of automatic heat sealing of meat packages has led to the popular new self-service bacon packages of LSAT Cellophane mounted on grease proof paperboard. Advantages claimed for this package over the older type roll package—apart from the obvious better display value it allows—are that slices of bacon are easier to separate and remove and that the package is easier to handle in the store and at home.

Among the first meat packers to introduce such a package was John Morrell & Co., late in 1949. First the company investigated this type package and the vacuum sealed package. Its studies indicated that while vacuum packaging is very desirable in handling sausage items, sliced bacon seems to stand up satisfactorily if the package is hermetically sealed but not evacuated, according to a Morrell spokesman.

At its Ottumwa, Ia. plant Morrell has been packaging the units with an automatic wrapping machine made by the Hayssen Manufacturing Co. Two more Hayssen machines are being installed in that plant and two have been ordered for its large Sioux Falls, S. D. plant.

The Hayssen machine is completely automatic. After the forming operation in the bacon press, the slabs of bacon are run through an automatic slicing and shingling machine, which has a capacity of 30 lbs. a minute. The slices are then moved by conveyor belt to four scalers who remove approximately 1-lb. amounts and place on a sturdy, grease

resistant board backing. Slices are added to make the exact weight and the units returned to the conveyor belt.

The bacon is placed on the lower conveyor of the Hayssen wrapper (see the photograph at top of page), fed into the machine where it is wrapped with Cellophane and heat sealed and returned on the upper conveyor. The capacity is 30 to 35 units per minute. The wrapper is one continuous roll which is automatically cut the correct length.

This machine will also wrap half-pound packages. Hayssen also builds a small frame bacon wrapper for half pounds of bacon which runs at speeds of up to 50 packages per minute, and in addition makes a special model for small packers which will wrap both the flat bacon packages and cartons of sausage or sliced meats.

The Morrell package is larger than
(Continued on page 24.)

SLICED BACON PACKAGING

In John Morrell & Co.'s efficient bacon packaging line, after the bellies have been formed in the bacon press (at left), they then enter an Allbright-Nell machine for slicing and shingling (shown at the right).



MEAT at the Food Technologist's Meeting



DESCRPTION of interesting new developments in the field of canning, including the use of antibiotics and agitation in heat processing, and of discoveries in the field of antioxidant use, as well as a number of reports on research in meat and animal by-products, were features of the program at the tenth annual conference of the Institute of Food Technologists in Chicago this week.

Dr. L. E. Clifcorn of the Continental Can Co. described a new principle for agitating in processing of canned foods which permits use of higher temperatures and reduction in time needed to sterilize. The technique appears to be applicable to such meat industry products as chili con carne, stews, soups, etc., and involves end-over-end rotation of the sealed can during processing at a speed such that the centrifugal force acting upon the can approximates the force of gravity. This permits heat penetration at the most rapid rate in

products having one liquid component and normal headspace.

The method not only permits use of higher temperatures (260 degs. F. and higher), which reduces processing time, but also accomplishes processing with a minimum of mechanical movement and does not incur a breakdown of the physical structure of delicate products. Considerable improvement in the texture, flavor and color of many heat sensitive products has been achieved with no overcooking or scorching taking place.

PRESERVATION OF FOODS WITH SUBTILIN AND MILD HEAT by A. A. Anderson, H. D. Michener and G. S. Bohart, USDA Bureau of Agricultural and Industrial Chemistry. This report was similar to the one outlined in THE NATIONAL PROVISIONER of May 20, page 21.

BUTYLATED HYDROXYANISOLE AS AN ANTIOXIDANT FOR FATS AND FOODS MADE WITH FATS by

L. R. Dugan jr., H. R. Kraybill, Louise Ireland and F. C. Vibrans of the American Meat Institute Foundation. Continuing research has materially expanded the list of foods that essentially can be freed from the problem of oxidative rancidity through use of butylated hydroxyanisole, alone or in combination with propyl gallate and citric acid. Stability now can be provided for raw or roasted nuts, for potato or corn chips and other fat-fried foods, for lard and other cooking or frying fats and oils, and for crackers, pastries and foods made with the stabilized fats.

BHA now is being incorporated in oils and waxes used to treat paper designed as wrappers for fatty foods. Use of BHA in such paper coatings aids in preventing rancidity in the fatty films formed on containers or wrappers. BHA has also been used satisfactorily to stabilize dog biscuits, providing a more satisfactory percentage of nutritional fat and protecting the vitamin content.

USE OF ANTIOXIDANTS IN DEEP FAT FRYING by Louis Sair and Lloyd A. Hall, The Griffith Laboratories, Inc., Chicago. Research has shown that the heating of fats and oils at temperatures of 325 to 425 degs. F. used in deep fat frying, and over the periods of time encountered in commercial operations, rapidly results in oxidation or destruction of antioxidants now in common use. There appears to be a relationship between the carry through of an antioxidant in baked goods and its resistance to oxidation when cooked in oils at high temperatures.

However, the addition of an antioxidant after cooking has proved successful on a commercial scale in increasing the storage life of fried potato chips, nuts, pork skins and other deep fat fried food products. An antioxidant-salt product added to a hot fried food immediately after frying effectively retards rancidity development. With certain types of nuts the antioxidant is added to the dressing oil in which the cooked nuts are immersed for glazing.

IMPROVED FOOD PRODUCTS USING DRIED INACTIVE BREWERS YEAST by E. F. Glabe and Pauline F. Goldman, Food Technology, Inc. It is now possible to prolong the life and improve the flavor of certain processed meat products, particularly wieners, by adding inactive brewers yeast as a supplementary ingredient. New formulas incorporating the yeast have been test-

(Continued on page 18.)



EXECUTIVE COMMITTEE, PACKERS SECTION, SAFETY COUNCIL

Program for the meat packers section of the National Safety Congress, to be held at the Stevens hotel in Chicago, October 16-18, is being discussed (clockwise around the table) by Henry Tefft, director of packinghouse practice, American Meat Institute; W. N. Davis, staff representative, National Safety Council; Martin Cernetich, chairman of the program and advisory committee and safety director, John Morrell & Co., Ottumwa; Alex Spink, master mechanic, Kingan & Co., Indianapolis; Joseph Pochop, *News Letter* editor and safety director of John Morrell & Co., Sioux Falls; Arthur Schmuhl, vice chairman of the committee and safety director, Wilson & Co., Chicago; Robert Harschnek, general chairman and safety director of Swift & Company, Chicago; C. R. Broman, chairman of the membership committee, Eagle Ottawa Leather Co., Grand Haven, Mich.; Dan Hagge, chairman of the engineering committee, Employers Mutual Liability Insurance Co., Chicago; J. F. Hassett, A. C. Lawrence Leather Co., Peabody, Mass., and Clyde Smith, U. S. Department of Labor, who was a guest of the committee.

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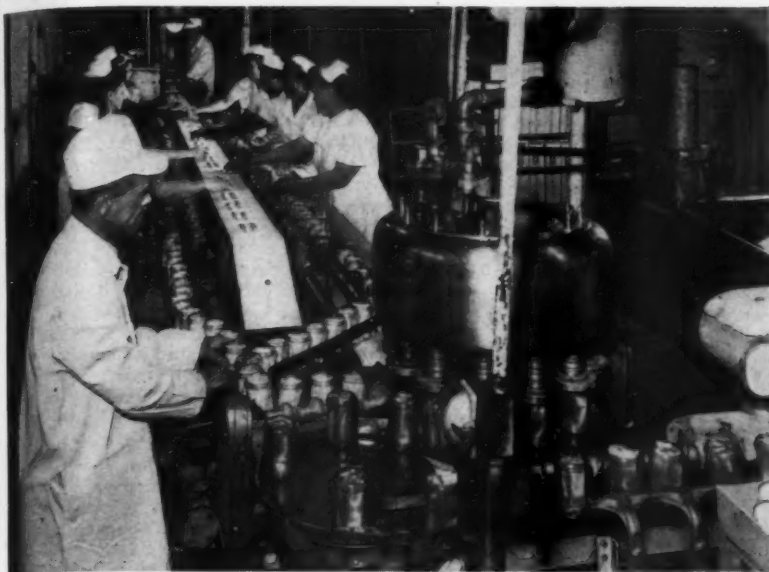
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PACKING TAMALES IN GLASS

After the hand operation in which the tamales are placed in the glass containers, the latter pass through the machine which fills them with sauce.

shelf life of the various products. If the coding of packages is not attempted, then it is desirable to code the shipping carton to make sure that inventory is moved correctly from both the packer's warehouses and wholesale distributor's. Incidentally, records may be maintained on the basis of pack codes as well as a warehouse layout, to make sure that the oldest product is shipped first.

Proper control on warehousing cannot be overstressed as warehousing operations are conducted on a floor level pattern. New products are stacked at one end of the floor and then gradually move backward until the floor is filled. In the meantime, shipping operations follow a similar pattern. Somewhere in the operations it might be tempting to



PRODUCT IN GLASS

Containers, Caps and Production

AS A part of THE NATIONAL PROVISIONER series on the glass packing of meat products, this article presents the problems connected with the selection of cap and container, and the details of production operations.

The trend toward super market merchandising, in which eye appeal is the primary consideration for the movement of packages from the store shelf, has given important emphasis to the use of glass. The selection of the container, closure and label, combined with the product packed, will determine the success of the package from a merchandising standpoint.

Many meat products require vacuum packing, and the selection of a hermetic side seal cap is usually made.

This cap works correctly where retorting is required, by the use of over-riding air pressure in the retort to hold the cap on during the cooking cycle.

For products such as sliced dried beef, a mechanical vacuum system is used for applying a side seal closure to a tumbler type package. This mechanical system involves the removal of air from a chamber by means of a pump, and the automatic application of the closure upon reaching the highest possible vacuum.

The jar type package with a vacuum seal normally has a pry-off rim at the top to permit the easy removal and re-seal of the closure. Such items as tamales, chicken products, and frankfurts are normally found in this type of package, while pigs feet packed in vinegar

and similar products can also be packed in a jar type package with a vacuum seal. The tendency of pigs feet to develop pressure due to inability to sterilize bone structure must be recognized, and the vacuum closure may be dislodged if this pressure becomes too great. In such cases, however, the product has probably passed the stage of good flavor, and the dislodging of the seal acts as a safety valve to identify such a package.

The use of vacuum in connection with the packing of meat products such as pickled pigs feet increases normal shelf life substantially. The use of a higher priced vacuum closure can well be afforded for meat specialties because they normally command a premium price and higher profit margins.

Vacuums are obtained for items other than dried beef by means of a novel machine in which steam displaces the air in the headspace of the container just prior to the pressing on of the closure. As the container leaves the machine, the steam condenses and a vacuum results. This steam method of obtaining vacuum may be used with cold packed products such as pickled pigs feet, as well as items that must be retorted. The highest vacuums, which range from 22 to 28 in., are normally used for meat products.

The coding of packages is a precaution that is usually advisable for meat products to indicate the date of packing, as well as the plant involved. This system provides controls in production as well as a method of determining

pick up stock from the front of the warehouse. If a stock lot in the rear is missed, it will wait until the whole cycle of warehousing is completed again before it is shipped. In glass packaged meats, close correlation between processing and sales is necessary.

It is strongly recommended that glass packed meat merchandise be followed through by product movement inspection and any unfavorable jars be returned with a purchase credit to the retailer. Vacuum packing prolongs the retention of the color shelf life of meat products. While it is true that light rays rob the meat products of their color, the process is greatly impeded by the absence of air.

High speeds are possible with modern sealing machinery. With the steam vapor system of obtaining vacuum, machinery will permit capping of as many as 400 jars per minute, with the speed of the conveyor bringing filled containers into the machine as the controlling factor. The mechanical system normally will not permit speeds in excess of 35 to 45 per minute. In other words, the capping operation is no longer the "bottleneck" in the production line.

Where a brine or liquid is added to the product prior to capping, modern machines have been developed for this brining operation to permit the reuse of the overflow of brine or liquid, and at speeds in line with the capping operation. The days of hand-filling such items are largely over.

The glass industry has developed ware that is almost free from thermal

shock. This no longer is a problem in the capping operation or retorting operation, provided automatic controls are established for regulating the heating of the water used in the retort, and in the application of over-riding air pressure. Breakage is almost unknown in the capping operation with the vapor steam system. During the winter months it is sometimes necessary to bring glass in from unheated warehouse space to a heated area a day or two before usage; and some people have found that warming of the glassware prior to the filling operation, where a hot fill is used, will help prevent thermal shock breakage.

The mechanization of packing lines has resulted in high production at low

unit cost with a minimum of labor required. The fast speeds of production depend almost entirely on the speed of filling where hand packing is required, or where mechanical means are used for filling, can provide the meat packer using glass containers with speeds comparable to other types of containers. This mechanization involves the use of conveyors to take empty glass from the carton, arrange it in single file, and transport the package through to the filling operation; whether it be hand packed or mechanically filled. Further conveyors lead through the capping machine to accumulating tables for the loading of retort baskets on through to the labelling and casing operation.

Technologists' Meeting

(Continued from page 15.)

ed extensively in laboratories and plants in recent months.

USE OF PACKINGHOUSE BY-PRODUCTS FOR ANIMAL FEED by O. H. M. Wilder of the American Meat Institute Foundation. Pig and chicken feeding practices were radically changed by discovery of the value of adding an animal protein supplement to the grain feed ration. Many nutrients present in packinghouse feed materials have been isolated and identified. The most recent has been the isolation of vitamin B₁₂ and establishment of the fact that this vitamin is part of a total nutritional unknown, commonly called the animal protein factor.

New animal feed discoveries, including the use of antibiotics, show excellent growth stimulation over poor rations. None of these, as yet, has shown unusual growth stimulation over a good ration. The new concentrates will act as protein extenders but will not yet replace all the nutritive factors peculiar to protein concentrates of animal or marine origin. Since mixtures of protein supplements have been found to produce the best results, the primary objective of research workers and feeders is to combine available feed ingredients to get the greatest value per feed dollar, to take advantage of the specific nutrient each supplement supplies and to blend them to provide a sound and economical ration.

EFFECT OF BONING ON COOKING LOSSES AND PALATABILITY OF BEEF by Pauline Paul, Mary L. Moore, Lyman Bratzler and Margaret A. Ohlson, Michigan State College. In research designed to test whether or not boning beef before cooking affects the palatability and cooking losses, it was found that the cooking time, cooking losses, palatability and nitrogen and phosphorous contents were very similar for bone-in and boneless beef cuts, the differences being too small to be significant.

EFFECT OF ANTE MORTEM TREATMENT OF HOGS ON THE QUALITY OF THE CURED MEAT by N. E. Gibbons and Dyson Rose, National Research Council of Canada. Hogs fed sugar and allowed to rest 12 to 24 hours before being slaughtered had higher glycogen reserves in their muscles than those slaughtered while fatigued. Post mortem breakdown of these reserves produced lactic acid which lowered the pH of the muscle. After uniform curing under controlled conditions, meat from fed animals had better quality than that from fatigued animals. The nitrate content of the meat from fed animals was invariably lower and increased less rapidly during storage. The color of unsmoked bacon and ham from rested and fed hogs was more stable and retained its desirable red on cut surfaces for longer.

Although ante mortem treatment had no effect on total number of microorganisms developing in the meat, there was a selective action due to pH. At low

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pH the flora was largely yeasts, but as the pH increased (in meat from fatigued animals) the percentage of bacteria increased. Meat from fatigued animals developed undesirable odors more rapidly.

THE FOOD TECHNOLOGIST IN THE MEAT CANNING INDUSTRY by V. R. Rupp, Kingan & Co. The canned meat industry is passing through a transition in which, with many problems of preservation solved, the emphasis will be placed on appetite appeal. This challenges the food technologist. The high temperature necessary to sterilize canned meats presents some difficulties with respect to appearance and flavor which have not yet been solved.

When meat is cooked the muscle fibers contract and a substantial part of the moisture is released. When fatter meat is used, the fat cooks out in the same manner. To maintain a satisfactory appearance in a fully sterilized meat product under these conditions is a problem. Meat technologists have been successful in producing a sterilized luncheon meat in small containers, but the problem still exists with regard to larger units. Perhaps a solution of the problem of preservation by means other than heat sterilization will provide the answer.

The sterilization process also brings about changes in flavor through its effect on spices, cured meat ingredients, smoked meats, etc. Flavor changes also take place in canned meats stored for long periods.

EFFECT OF HIGH VOLTAGE CATHODE RAYS ON AMINO ACIDS IN FISH MUSCLE by B. E. Proctor and Darshan S. Bhatia, Massachusetts Institute of Technology. Having demonstrated that a variety of food materials can be sterilized by irradiation with high voltage cathode rays without appreciable increase in temperature, a study was conducted to determine whether sterilization by cathode rays would be harmful to amino acids in foods. No significant destruction of any one of ten amino acids was noted and the study indicates the possibility of sterilizing lean fish fillets on a belt moving under a cathode ray.

Other reports of interest to the meat industry included:

"Biochemistry of Meat as Related to Tenderness," by S. A. Husaini, F. E. Deatherage and L. E. Kunkle, Ohio State University; "The Technology and Utilization of Gelatin and Bone Meal," W. F. Bronson, Wilson & Co.; "Pharmaceuticals Derived from the Packing-house Industry" by S. W. Hier, The Wilson Laboratories; "The Packing-house as a Source of Nutrition for Dogs and Cats" by H. E. Robinson of Swift & Company; "Improving Livestock for Business Economy" by E. N. Wentworth of Armour and Company, and "Survival of Microorganisms in Frozen Meat" by William L. Sulzbacher, U. S. Department of Agriculture.

Watch Classified page for good men.

CORN-HOG RATIO

The corn-hog ratio at Chicago for barrows and gilts was 13.0 for the week ended May 20. This was the same as the ratio for the previous week, but less favorable than the 13.8 reported for the week of May 21, 1949. The May 20 ratio was based on No. 3 yellow corn selling for \$1.493 per bu. A week earlier No. 3 corn sold for \$1.477 per bu., and it sold for \$1.365 per bu. a year earlier.

LIVESTOCK CAR LOADINGS

A total of 8,096 cars were loaded with livestock during the week ended May 13, 1950.

CANADIAN MEAT EXPORTS

Exports of dressed meats from Canada to the United States for the week ended May 11 totaled 1,018,120 lbs. of bone-in and boneless beef and veal, compared with 1,046,344 lbs. in the same week in 1949. Total beef and veal exported to May 11 of this year, at 17,960,206 lbs., is somewhat larger than the amount for the same period a year ago.

Mutton and lamb shipments for the week ended May 11 were only 593 lbs., against 11,038 lbs. in 1949, and exports since the first of the year have amounted to 69,445 lbs. as compared with last year's 245,785 lbs.

PURE

as a newborn babe
(and much drier)



FREZALL Dry Ice refrigerates without residue! That is why it is being used more and more for refrigeration-in-transit. Whether you are shipping meat, frozen foods or other perishables, Frezall will maintain them at loading temperatures for the duration of the trip.

To assure the utmost in service, Spencer delivers Frezall Dry Ice regularly to distribution points in principal Missouri and Kansas cities. Write for distributor list.

ANALYSIS

Moisture	None
Oil	None
Sulfur dioxide (SO ₂)	None
Hydrogen sulfide (H ₂ S)	None
Flavor of water carbonated with "dry ice"	None
Odor	Normal
Carbon dioxide (CO ₂)	Normal
	100%

Respectfully submitted,
KANSAS CITY TESTING LABORATORY,
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Skilled lettering man completing design on new W. F. Thiele body in Batavia body plant. Perfection in all details is vital in selling *quality*.

It Pays to Advertise **QUALITY**

Quality Sells Quality

Good advertising pays. And the *best* advertising is that which sells the *quality* of your product, the *quality* of your service, the *quality* of your firm. Your delivery body is vitally important in selling *quality* because it is intimately associated with the product — *protecting* the product advertised, *advertising* the product protected. Your custom-built, refrigerated body is thus your most important *package*, and every detail of its design, its appearance, its performance is of great importance.

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A highly skilled body designer can combine beauty, utility, maximum payload, to provide an animated, moving *advertisement* seen by your customers and prospects daily, impressing and re-selling your retail accounts day after day, making prouder, more successful route men out of your drivers. Thus, in selecting a delivery body *quality* is the number one consideration, for your delivery body does *more* than deliver meat — your whole firm goes to market in your body.



Beautiful, custom-built body by Batavia advertises *quality* for W. F. Thiele. An investment in lasting beauty is a profit-making investment.

NEW FREE BOOKLET



"Profit Pointers", new, free booklet by Batavia Body Company, Batavia, Illinois, is interesting, informative. Copies are available on request.

"Profit Pointers"

As a service to the industry, Batavia Body Company, Batavia, Illinois, has just completed a helpful, informative booklet titled, "Profit Pointers for Packers". You will want a copy, free on request, because it is both helpful and interesting.

The new booklet covers such subjects as Advertising, Public Relations, Quality Control, Latest Body Styling, based on Batavia's extensive experience in designing and building custom-built refrigerated bodies for the packing industry.

The new brochure has 16 pages in two colors, fully illustrated with action photographs.



Integrating body and package design increases identity and impact of both, helps sell *quality*.



WRITE for FREE,
Informative Booklet:
"PROFIT POINTERS"

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BATAVIA, ILLINOIS

Up and down the MEAT TRAIL

Wilson Leases Abraham

Bros. Packing Co. Plant

Abraham Bros. Packing Co., Memphis, Tenn., has been leased for 20 years, effective May 23, by Wilson & Co., Inc., Chicago. The announcement was made jointly late last week by R. G. Haynie, a Wilson vice president, and George G. Abraham, president of the Memphis firm.

Under terms of the contract Wilson purchased all machinery, equipment, office furniture, automotive vehicles and product inventory of Abraham Bros. for an undisclosed price. The Dixie National Stock Yards, an adjunct of the packing company, is not included in the lease but will continue to operate as a separate business, with Sidney Abraham as its new general manager.

George Abraham will be general manager of the packing plant, to be known as Abraham Bros. Packing Co., a division of Wilson & Co., and present personnel of about 400 employees will be retained. Joel Freedman, former secretary, will continue as an executive. Ben Abraham, former board chairman, and George Abraham, former executive vice president and treasurer, both retired.

Wilson was given an option for renewal of the lease or purchase at any time during the life of the lease prior to six months of its termination. The site contains 12 acres, with 130,000 sq. ft. space in the buildings. A \$1,000,000 single level plant was finished in 1948.

Haynie stated that Wilson will con-

Dayton Packer Observes 75th Anniversary

The Wm. Focke's Sons Co., Dayton, O., celebrating its seventy-fifth anniversary this year, has remained a uniquely family company throughout. Since its organization in 1875 by Mrs. Bernadina Focke, with a capital of only \$150, it has been owned and operated by members of the family. Today a Focke is at the head of every department, all of the stock is owned by the family and members of each succeeding generation are being indoctrinated in the meat packing business. Youngest of those "active" in the business are two 11-year-old boys, who now attend stockholders meetings.

The four sons of Mrs. Focke applied themselves so well that in 1881 the family bought the present site. Since then distribution has been expanded until today the concern serves the area of southern Ohio, parts of West Virginia and Kentucky and part of Indiana.

During the past 12 years the company has completely remodeled the beef killing floor, the beef chill and storage and the hog chill rooms, changing from brine to direct expansion and refrigeration, and a number of other improve-

ments have been made in that time.

How closely knit the business has remained is shown by its present officer list. Oscar Focke is president; Walter E. Focke is vice president, general and production manager; Urban Focke, secretary; Elmer J. Focke, treasurer; Frank William Focke, livestock buyer; Elmer Focke, sales manager; Miss Irene Focke, assistant sales manager, and George Makley, the son of Mrs. Rose Focke Makley, is in charge of refrigeration.

When the firm celebrated its fiftieth anniversary, a full page newspaper insertion, dedicated to the founder, was run. It pictured the original members of the company as well as the current officers and carried a statement by Bernard Focke, only surviving son of the founder. He recalled the firm's small beginning, particularly some of the crude equipment which the company used at first. A treadmill sausage grinder, for example, was operated with power supplied by two large St. Bernard dogs alternating turns in the tread wheel. He also referred to the public relations work of the company.

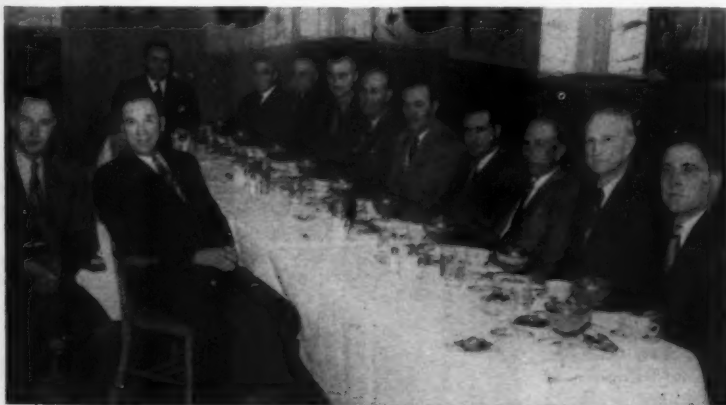
tinue to produce and distribute products under the Abraham Bros. brands and, in addition, will produce and sell Wilson & Co. brands at the Memphis plant.

Personalities and Events of the Week

● Announcement that the Gwaltney Packing Co., Smithfield, Va., will terminate its lease of the Kinston (N. C.) Packing Co. as of June 30 and cease operations in Kinston was made recently by Victor A. Bell, assistant secretary-treasurer of the firm.

● The first woman to be honored with a Distinguished Service Award from the U. S. Department of Agriculture, Lucy Maclay Alexander, received the citation on May 25. Her work in the Department's bureau of home economics has done much toward the modern method of cooking meats at temperatures best suited to each. Her conviction that a thermometer for meat cooking would be practical for housewives interested manufacturers in making a special short thermometer of sturdy construction that could be inserted in roasts.

● Ernest Hinterkopf, owner, Dirr Sausage Co., recently announced that he had enlarged the manufacturing facilities of the plant with the addition of an area 50 x 80 ft. to the present sausage kitchen. The addition provides more working area in the kitchen itself, contains two 8-cage Atmos smokehouses



MONTANA PACKERS HOLD REGIONAL AMI MEETING

J. E. Larson of the Montana Meat Co., Helena, presided at the recent meeting which the American Meat Institute sponsored in Butte, Mont. Pictured, left to right: Paul McCormick, Pierce Packing Co., Billings; Dan Hoblitt, John R. Daily, Missoula; George M. Lewis, American Meat Institute; Henry J. Horton, a guest; Alex Recksick, John Morrell & Co., Sioux Falls, S. D.; August Borchers, John R. Daily; D. C. Andrew, Swift & Company, Butte; M. J. Barovich and C. P. Pierce, Pierce Packing Co., Billings; Larson; E. S. Holmes, John R. Daily, and James V. Keyes, Hansen Packing Co., Butte.

Custom's

TIMELY TIPS

BARBECUED FRANKS

The big (and profitable) Frank and Bologna Season is here ... and NOW is the time for you to get in line for your share of the lively summer business.

Here is another timely *Custom Tip* ... another fast selling item to add to your summer line: *Barbecued Franks! Custom Barbecue Sausage Seasoning* imparts the genuine old-time barbecue flavor to your regular run of franks to give you a new, different product with real taste-appeal. The popular demand for barbecued franks is spreading to loaves and bologna ... and here, too, the simple addition of Custom Barbecue Sausage Seasoning to your regular run gives you wider coverage of the profitable summer market.

When you use Custom's *complete Barbecue Sausage Seasoning* you save yourself the bother of formula changes and experimental batches. Barbecue Seasoning is a "complete package." Merely add the seasoning to the meat in the chopper ... process as usual. Your Barbecued Franks, Bologna, and Loaves will have that tangy barbecue flavor cooked right in them.

Ask your Custom Representative about the tremendous sales potential of Barbecued Franks, Bologna, and Loaves in your territory. Or order some today and see for yourself what Custom Barbecue Sausage Seasoning can do for you all summer long!

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FOR FINER FLAVOR
Specify: *Custom* Quality!
FOR HIGHER SALES
WE SPECIALIZE IN CUSTOM MADE INGREDIENTS TO YOUR SPECIFICATIONS

and cooler and curing space which is 35 x 50 ft.

● **Gordon H. Bell** has been named manager of the government contracts department of the Sioux Falls, S. D. plant of John Morrell & Co. He succeeds Michael J. Bolger, who was killed in an automobile accident recently. In 1945, following his service in the Navy Air Corps, Bell joined Morrell's Topeka, Kans. plant as a cattle buyer. He was transferred to Sioux Falls in April 1948 and more recently has been attached to the sales department in that organization.



GORDON BELL

● **Otto Finkbeiner, sr.**, chairman of the board of the Little Rock Packing Co., Little Rock, Ark., is again a grandfather. Twin sons were born last week to Otto Finkbeiner, jr., vice president of the company.

● **H. J. Mayer, sr.**, chairman of the board of H. J. Mayer & Sons Co., will fly to Switzerland on June 2 to spend the summer on the continent. He will visit sausage plants all over Switzerland and Germany and make further study of methods, practices and formulas used.

● **John Robinson**, a livestock buyer for Kingan & Co. who has worked in the Indianapolis Stock Yards for 43 years, was honored at a dinner recently on the eve of his departure for an extended vacation trip to Ireland, England and continental Europe. Among those present were C. S. Rauh, president, The Belt Railroad and Stock Yards Co.; C. L. Farrington, president, Indianapolis Live Stock Exchange; L. H. McMurray, order buyer; C. J. Renard of Kennett Murray & Co., order buyer; Herman Blanchard of the hog buying staff, Kingan & Co.;

L. B. Peggs, in charge of Kingan livestock purchasing; I. M. Hoagland, Indianapolis Stock Yards Marketing Institute and John Powell of the Powell Commission Co. whose 57 years on the Indianapolis yard make him the veteran of the commission business there.

● **C. W. McEnally**, formerly superintendent of the Southland Provision Co., Orangeburg, S. C., has joined the Cifax Packing Co., Goodes, Va., as general manager and superintendent.

● **J. I. Hunter**, who was formerly manager of the Chicago plant of Armour and Company, has been appointed to take over duties as general manager of the Oklahoma City, Okla. plant of Armour and Company. The appointment was effective May 22. The announcement was made late last week by F. W. Specht, president of the company. Hunter was succeeded at Chicago by A. G. Versen, who had served as branch manager at a number of Armour units. Hunter succeeded Everett L. Dobbs at Oklahoma City. Dobbs was transferred to the Fort Worth plant, where he succeeds Albert A. Lund, retiring after 48 years with Armour.



J. I. HUNTER

● **W. D. Lowe**, president of the Mississippi Cottonseed Products Co., Jackson, Miss., was elected president of the National Cottonseed Products Association at its annual meeting recently in Houston, Tex.

● **Dr. O. H. M. Wilder**, biochemist in charge of animal nutrition studies at the American Meat Institute Foundation, Chicago, addressed a luncheon meeting of the Indiana Renderers Association on May 25 in Indianapolis. His

140-YEAR OLD MEAT PACKER BUILDS NEW PLANT

Kriel Packing Co., Baltimore, Md., which recently completed a new plant building, has capitalized on its interesting, historic background by distributing pamphlets at the time the plant was completed. The new building, 60 x 150 ft., with six 25x50 ft. Buildice coolers containing two 25-ton York ice machines, has a capacity of up to 800 hogs a day. Until 1810 meat for the city of Baltimore had always been handled by independent butchers who bought direct from the farmers as they drove their livestock into Baltimore. In that year the C. G. Kriel Co. was established, and it has continued to operate since that time. Present members believe it to be the first American packing company. On January 1, 1937 the fourth generation of the founders organized what is now known as the Kriel Packing Co. The business grew and by July of that year office and plant had to be moved to larger quarters. Early in 1949 the officers of the company decided to erect a new, larger packing plant, incorporating the most up-to-date methods for chilling and handling pork. The management today consists of Stanley M. Kriel, president; Harry G. Kriel, vice president, and P. L. Shea, secretary-treasurer.



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7, 1950

topic was, "The Nutritive Value of Meat Scraps and Tankage and the Effect of Vitamin B₁₂ and the Animal Protein Factor on the Use of Animal Proteins."

● Walter Fietz, butcher shop operator in Tacoma, Wash., was given permission recently to construct a \$30,000 meat processing plant, with slaughtering facilities.

● The \$100,000 plant being constructed by Sam Miller in Renton Junction, Wash. to replace a slaughterhouse burned in 1947 is nearing completion. It will have a daily capacity of 40 head of cattle and will be known as the Miller Packing Co.

● Arthur Timmerman, chief cattle buyer of Swift & Company at Ocala, Fla., participated in a panel discussion on the Florida beef cattle industry during the first annual Livestock Producers Field Day at the University of Florida recently.

● Issy Kahn of the Butchers Supply Co., Ltd., Newtown, Johannesburg, is in this country studying meat packing-house equipment. His headquarters are % American & Foreign Trade Corp., 225 W. 34th st., New York city. Kahn plans to remain in this country until about the end of June.

● A group of about ten Canadians from all parts of the country were at the Chicago stockyards this week, en route to Omaha to attend the National Livestock Exchange annual meeting. They are making a study of public markets in this country. One of the group, Ralph Bennett of Ottawa, is superintendent of the Canadian law governing public markets.

● Meat dealers and grocers of the Washington, Ind. area were guests recently of the Emge Packing Co., Fort Branch, Ind. Following a dinner they were conducted through the plant.

● Ernest L. German, who was president and general manager of the Bourbon Stock Yards Co., Louisville, Ky. and also a vice president of the Emmart Packing Co. there, died recently. He was outstanding in the state for his encouragement and help of 4-H and Future Farmer clubs.

● A Dallas district judge recently enjoined Samuels & Co. there from smoking meat but refused to require that the Samuels' building be torn down or converted into an apartment house as had been asked by residents of the area.

● Bernard S. Pincus Co., Philadelphia, Pa., held open house at its new building, 8th and Callowhill sts., on Sunday, May 21, from 11 a.m. to 4 p.m.

● Anthony J. Schaeffer has completed 40 years with Swift & Company, Chicago. At present he is a statistician in the general bookkeeping department.

● Because an ordinance prohibiting slaughterhouses in Mt. Airy, Md., was rescinded recently, R. Francis Sappington will be able to go ahead with plans to build a plant there.

● Bernard Pincus & Co., Philadelphia, has moved into its modern building at 8th and Callowhill sts. The new quarters provide increased facilities.

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**THE
CASING HOUSE**

Our 69th Year

BERTH. LEVI & Co. Inc.

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- BUENOS AIRES • WELLINGTON • SYDNEY

New Morrell Bacon Package

(Continued from page 14.)

the usual bacon package—9 3/4 x 7 1/4 in., and the bacon is necessarily shingled somewhat wider than usual. The size alone makes the package outstanding in a self-service meat case.

Morrell commissioned Harry H. Farrell, who had designed several prize-winning Morrell canned meat labels, to design the package. The problem, according to Farrell, was to combine a good illustration of bacon in use with



PACKING FOR SHIPPING

After the finished bacon packages leave the machine, they move by conveyor to another operator who packs them into corrugated shipping containers, a dozen units per box.

as clear a window as possible to show the actual product. What more common or appealing use than bacon served with eggs? A color photograph of bacon and two fried eggs on a platter, made by Charles Kuoni of Chicago, was used as a basis for the package design. Rotogravure printing on the Cellophane is now used by Milprint, Inc., in producing the labels, though at first a modified four-color letterpress treatment was used.

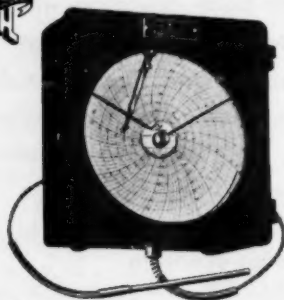
A series of Morrell's Mr. Ham figures, on bright yellow panels, forms a border on each side of the package, and a large red heart, the Morrell trademark, carries the name of the product. The Mr. Ham motif is used on certain Morrell pork products—always its top grade or Pride brand.

The U. S. inspection legend and the space for price are both circular in shape, the latter conspicuously located in the upper right hand corner of the package. A transparent window about 4 1/2 in. square, giving excellent product visibility, completes the package. In line with the idea of showing the product in use, recipes and suggestions for cooking and serving are printed on reverse of the Cellophane.

Morrell officials report that the company has been unable to meet demand

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**AUTO-LITE
FOR TEMPERATURE RECORDING**



Model "500" Recording Thermometer. Priced from \$37.50.

The low-priced Recorder shown here is precision-engineered for accuracy. Liquid-filled movement is responsive to changes throughout the temperature range. Legible 6" chart with wide selection of chart ranges between minus 40°F. and plus 550°F. Choice of 24 hr. or 7 day movement. Send for catalog showing this and many other types of Auto-Lite Thermometers.

THE ELECTRIC AUTO-LITE COMPANY
INSTRUMENT AND GAUGE DIVISION, DEPT. M-S
TOLEDO 1, OHIO
NEW YORK • CHICAGO • SARINIA, ONTARIO

INDICATING & RECORDING THERMOMETERS

ackage

x7% in.
shingled
The size
standing in

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SCALING THE BACON

After the bacon is sliced it is placed on cards by hand. The cards continue down a conveyor where they are weighed by hand and are then placed on the Hayssen wrapping machine.

for bacon in this package. In addition to the automatic machines in use or soon to be installed in its two major plants, it has nine other machines—either completely automatic—either on hand or ordered for its Topeka, Kans. plant and seven processing branches.

MID DIRECTORY CHANGES

The following changes have been announced by the meat inspection division, Department of Agriculture.

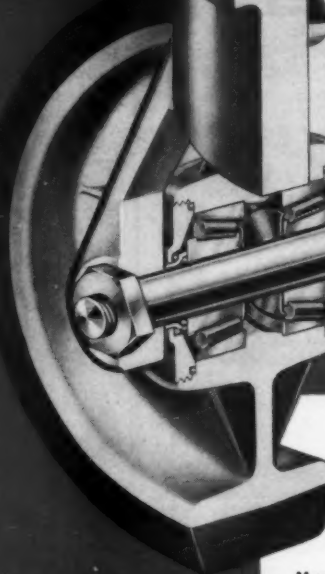
Meat Inspection Granted: Spun Steak Co., 7 Grace st., San Francisco 3, Calif.; Alsans Co., 1259 Old Pass rd., mail, P. O. box 895, Gulfport, Miss.; Hynes Packing Co., 16400 S. Downey ave., Paramount, Calif.; Flotill Products, Inc., Fresno st. and Charter way, Stockton, Calif.; Goren Packing Co., Inc., 39-41 Commercial st., Boston 9, Mass.; Toro Chili Canning Co., 422 Chestnut st., San Antonio 2, Tex.; Sam McDaniel & Sons, R.F.D. 3, Bedford, Va., and Fulton Beef & Provision Co., 511-515 Newark st., Hoboken, N. J.

Meat Inspection Withdrawn: Twin Cities Packing Co., North Augusta, S. C.; Krieger & Gillman, Inc., San Juan rd., mail, P. O. box 741, Hollister, Calif.; E. Greenebaum Co., 328 E. 103rd st., New York 29, N. Y.; Adolf Gobel, Inc., 24 Rock st., Brooklyn 6, N. Y.; Southern Nevada Meat Co., Charleston blvd., mail, P. O. box 365, Las Vegas, Nev.; Hygrade Food Products Corp., Spencer, Ia.; National Packing Co., 3094-3098 Colerain ave., Cincinnati 25, O.; City Packing Corp., 500-522 E. 152nd st., New York 55, N. Y., and Provisions Co., 225 Webster, Oakland, Cal.

Change in Location of Official Establishment: Silver Skillet Brands, Inc., 7432-7450 N. St. Louis ave., Skokie, Ill. instead of 942-944 Fulton st., Chicago 7, Ill., and Bernard S. Pincus Co., 735 Callowhill st., Philadelphia 23, Pa., instead of 454 N. American st.

Greater Loads at Lower Cost per mile of operation

with **AEROL**
HEAVY DUTY INDUSTRIAL
WHEELS and CASTERS FOR
POWER TOWED EQUIPMENT



Sensitive Swiveling Action

- Plus lifetime, sealed-in, lubrication (Lubriko Master Lubricant M-21)
- Plus triple bearing construction to absorb radial, thrust, and combination loads.
- Plus kingpin of 1 1/4" chrome molybdenum steel—permanently adjusted.



Responsive Rollability

More practical tread contour and shore hardness ensures minimum rubber displacement under load—tread will not chip, gouge, or adopt permanent set.

Plus permanent, sealed-in lubrication for long, service-free life (Lubriko Master Lubricant M-21).

Plus Timken or Bower automotive standard tapered roller bearings of the largest possible size in relation to wheel diameter require less effort to overcome inertia in starting loads. The bearings, in conjunction with tread contour, produce 20% greater rollability.

OVALLED AXLES ELIMINATED

FREE Write for the NEW AEROL modern materials handling manual that offers 355 ways to cut your Industrial Wheel and Caster Inventories.

Contact your AEROL distributor or write to the nearest Factory Branch listed below.

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NO WHEEL ROLLS LIKE AN **AEROL**
Guaranteed 20% Greater Rollability

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IMPORTED DANISH HAMS



P. & S. PLUM, LTD.

PURVEYORS OF FINE FOODS SINCE 1872

COPENHAGEN, Denmark

● Once again, Denmark's famous canned
PLUMROSE HAMS

are obtainable on the American market. The texture is firm, yet delicate, with the light pinkish color, characteristic of milk-fed pigs ... especially suited to the American taste.

PLUMROSE HAMS
are boneless, skinless and low in waste.

● The world-renowned Danish pig is raised, fed and slaughtered by modern hygienic methods under strict Government control.

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Save on Frozen Food Deliveries



Shamrocks keep frozen food safe for 20 hours or more. No expensive refrigerated trucks necessary — just load Shamrocks on your regular delivery trucks. The Shamrock method is low-cost, flexible and safe.

Also available, all metal dry ice storage boxes in sizes from 100 % to 3000 %

Write for Complete Information.

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HA rrison 7-9062, CHICAGO 4, ILL.

How to analyze foods . . .
and interpret your findings

"Food Analysis"

By **A. G. WOODMAN**
(Mass. Institute of Technology)

Illustrated \$500

This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

Covers LATEST METHODS FOR ANALYZING:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
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- Spices
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Elder Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

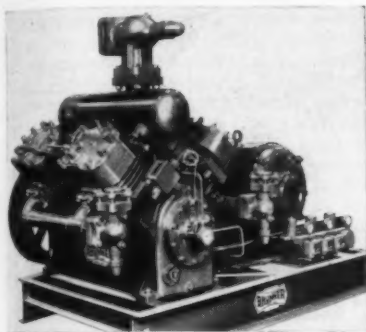
Order from

THE NATIONAL PROVISIONER
407 S. Dearborn St. • Chicago 5, Illinois

NEW EQUIPMENT *and Supplies*

CONDENSING UNIT

Brunner Manufacturing Co., Utica, N. Y., has expanded its refrigeration condensing unit line to include what is called the new R-75000 compressor, a 75 h.p., eight-cylinder unit available in six models. Three compressor, motor



and bed plate combinations are for use with evaporative condensers and three more for water cooled condensers.

In design, the R-75 is a fully pressure lubricated, 90 deg. Vee type compressor with two cylinders to a block. Both suction and discharge valves are of the reed type. On the suction side is a 4-in. service valve with two 2½-in. service valves on the discharge side.

Unloaded starting and capacity control equipment is optional. The four-step capacity control can be made responsive to suction pressure, space temperature, damper position, etc. Oil pressure failure protection is provided by an automatic device. A high-pressure cut-out, when wired into the control circuit, protects the compressor against excessive pressures.

LIGHTWEIGHT CONVEYOR

Averaging less than 350 lbs. in weight, the new two-wheel power booster and stacker, Stevedore, Jr., made by the Rapids-Standard Co., Inc., Grand Rapids, Mich., can be rolled into position almost as easily as a wheelbarrow. This portable conveyor is furnished in 10- and 16-in. belt widths and in five standard lengths from 11 to 21 ft. Its box channel slider bed is formed of heat-treated aluminum alloy ½-in. thick, with steel trussing for added rigidity on larger models.

The unit operates horizontally, or at any angle up to 40 degs., depending upon belt surfacing and materials conveyed. Two-way belt travel permits use in both loading and unloading. Guard rails, feeder sections and other accessories have been omitted in the interest of portability and economy.

WALK-OR RIDE TRACTOR

A new towing tractor, which need not be ridden to be operated, and which, despite its diminutive size, will tow ten tons on trailers over a level course at speeds from 1 to 6.5 m.p.h., has been announced by the Industrial Truck Division of the Clark Equipment Co., Battle Creek, Mich.

The new tractor, the Clarkette-5, is unique in that the driver can operate the machine while walking on either side of it. This feature facilitates order-selection work for which the tractor was designed, in that "pulling" or "picking" items is removed from the off-again-on-again, walk-and-carry cate-



gory to one of smooth flow at a saving of time and energy.

In a large warehouse in which the new tractor has been installed and tested, its operator consistently "picks" 140 pieces, or items, per man hour as against 100 to 110 credited to the method it has displaced, according to Clark. A combination clutch-and-throttle control bar extending across the width of the Clarkette-5 above the cowl, makes possible ease of control while the driver is walking. By simply moving the bar forward, the driver can move the tractor and train a few feet at a time, or from item to item in the order-selection line.

WIENER SKINNING MACHINE

The Package Machinery Co. of Springfield, Mass. announces that it has successfully developed a frankfurter skinning machine which does not injure the frankfurter in any way. The machine consists of two units—a string remover and a casing stripper.

The string removing unit is approximately 36 in. square and 43 in. high. It is a continuous straight-through machine and removes strings at an adjustable speed of 40 to 120 per minute without damage to the casing

and with an automatic control to stop the machine for oversize franks that would not go through. The string is removed by unwinding and ejected by air pressure. Removed strings are automatically deposited in a removable container of sufficient size to accommodate a day's output.

The stripper unit receives the continuous string of frankfurters from the first unit and a knife cuts the joints, separating the franks. Then the machine spirally unwinds the casing. A continuous flow of stripped franks is ejected at an adjustable speed of 20 to 60 per minute. This unit is approximately 46 in. square and 43 in. high.

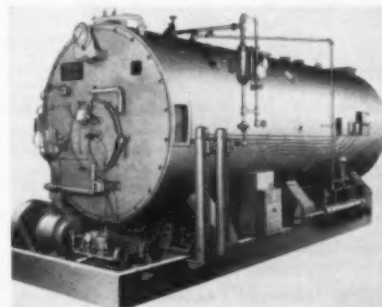
The separate units permit very flexible floor layouts. It is possible to use two stripper units to one string removing unit when required. Any desired inspection space may be provided between the two units.

The units have been designed to handle 25/32 to 27/32 diameter casings and lengths from 4¼ to 5¼ in. The materials used in the construction of the machines have been chosen for maximum corrosion resistance and suitability for handling food.

The pilot unit will be ready for a demonstration about the middle of September.

OIL OR GAS FIRED BOILER

Ames Iron Works, boiler manufacturer, Oswego, N. Y., has announced an addition to its line of automatic packaged-type units, with the development of the 500 h.p. Amesteam gen-



erator, available in pressures from 15 to 200 lbs. and for firing with oil or gas. In areas where both oil and gas are available, this unit may be used to take advantage of varying seasonal fuel costs.

The generator is furnished complete, ready for installation on boiler room floor. When connected to steam, water, fuel, electric lines and to breeching or stack, it is ready for operation.

CUDAHY'S

Selected SHEEP CASINGS

ARE...
**DOUBLE
TESTED!**



TESTED FOR UNIFORM SIZE
to give you finer appearance—
more sales

TESTED FOR UNIFORM STRENGTH
to give you less breakage—
lower costs



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Cudahy's Selected Sheep Casings mean prime quality because they are rigidly tested.

Lower Costs—More Sales—ALL Cudahy casings are double tested for uniform strength and size. This cuts breakage losses and also assures you of well-filled, smooth, fine looking sausage that sells on sight.

They're "Naturally" Better—Sausages made with natural casings have a plump, appetizing appearance . . . evenly smoked flavor . . . and sealed-in juiciness that can't be imitated.

TRY CUDAHY'S FOR FAST SERVICE

Cudahy's many branches can quickly fill your orders for any of 79 different sizes of beef, pork, or sheep casings. Talk to one of our Casing Sales Experts—or write today!

The CUDAHY Packing Co.

PRODUCERS AND DISTRIBUTORS OF BEEF AND PORK CASINGS
PRODUCERS AND IMPORTERS OF SHEEP CASINGS

U. S. Meat Output in 1949 Increased 1% but Fewer Cattle and Sheep Were Killed

UNITED STATES meat production in 1949 totaled 21,700,000,000 lbs., or 1 per cent more than the 21,400,000,000 lbs. produced in 1948, according

2,600,000,000 lbs., was 196,000,000 above the 1948 production.

The number of cattle slaughtered in (Continued on page 31.)

UNITED STATES MEAT AND LARD PRODUCTION (LBS.), 1948-49

Kind of meat and class of slaughter	Av. dressed weight ¹	1948 Total dressed weight	Av. dressed weight ¹	1949 Total dressed weight
BEEF				
Federally inspected	498	6,433,000,000	532	6,998,000,000
Other wholesale and retail	433	2,333,000,000	448	2,144,000,000
Farm	391	313,000,000	394	306,000,000
Total	475	9,079,000,000	505	9,448,000,000
VEAL				
Federally inspected	115	791,000,000	114	746,000,000
Other wholesale and retail	109	532,000,000	113	494,000,000
Farm	158	89,000,000	159	82,000,000
Total	115	1,412,000,000	117	1,322,000,000
LAMB AND MUTTON				
Federally inspected	44	665,000,000	44	536,000,000
Other wholesale and retail	41	63,000,000	41	51,000,000
Farm	40	22,000,000	40	29,000,000
Total	43	750,000,000	44	607,000,000
PORK (excluding lard)				
Federally inspected	144	6,832,000,000	139	7,352,000,000
Other wholesale and retail	137	1,454,000,000	130	1,393,000,000
Farm	140	1,719,000,000	137	1,388,000,000
Total	142	10,205,000,000	137	10,333,000,000
TOTAL MEAT		21,446,000,000		21,710,000,000
LARD²				
	Pounds per cwt. alive ¹	Production	Pounds per cwt. alive ¹	Production
Federally inspected	14.0	1,680,000,000	14.7	1,923,000,000
Other wholesale and retail	9.3	252,000,000	10.5	247,000,000
Farm	13.8	424,000,000	13.6	382,000,000
Total	13.2	2,356,000,000	14.0	2,552,000,000

¹Excludes animals condemned under Federal inspection. For pork, the average is pork production per head excluding lard.

²Includes rendered pork fat.

to the Bureau of Agricultural Economics. Except for 1948, the 1949 estimated total meat output—commercial slaughter plus farm slaughter—was the smallest since 1941. Hogs were the only species which was slaughtered in larger volume than a year earlier, but more pork and beef both were produced in 1949 than a year earlier, since the heavier weights of cattle slaughtered offset the decrease in the number slaughtered.

Beef production, at 9,400,000,000 lbs., was up 4 per cent from 1948 and was the third largest on record. Veal production, at 1,300,000,000 lbs. was down 6 per cent and was the smallest since 1943.

Production of pork, at 10,300,000,000 lbs., was 1 per cent above 1948. Output of lamb and mutton, at 607,000,000 lbs., was 19 per cent below 1948 and was the smallest since 1925. Lard production, at

FUTURE AMI ADVERTISING

The American Meat Institute has announced its schedule of advertising for the next few months to permit individual meat companies to plan tie-in advertisements.

Beginning in June there will be an intensive sausage promotion which will break shortly before the Fourth of July holiday. Bacon will be featured in August, followed by hamburger. During September the braising cuts of beef will be promoted.



use **Goldsmith's**
DICED SWEET PICKLE
in your Loaves and Specialties

● Give your Meat Loaves and Sausage Specialties greater taste and sales appeal by simply adding GOLDSMITH'S DICED SWEET PICKLES. This low-cost sales-getter actually enhances the appearance of your meat product and invites sales!

Write for samples and quotations of our Diced Sweet, Sour and Dill Pickles . . . Sweet and Sour Chunks . . . Diced Red and Green Peppers.

Goldsmith
PICKLE COMPANY
4941 S. RACINE AVENUE
CHICAGO 9, ILLINOIS

FLASHES ON SUPPLIERS

MILPRINT, INC.: Harry Homer of Milprint's Meat Packaging division was recently appointed by William Heller, president, to represent the division in the New England and Atlantic Coast areas. Homer had earlier been associated with the Pliofilm division of the Goodyear Tire & Rubber Co. and with Basic Food Materials Co., Vermillion, O. He also has had experience as a meat and sausage processor. Homer will operate from Milprint's Philadelphia office, 57th and Lancaster ave., Philadelphia 31.

UNITED BOARD & CARTON CORP.: In its initial move for expanding its sales force for 1950, this Syracuse, N. Y. firm has appointed Chas. H. Plogman as Western regional sales manager, with headquarters in the company's Springfield, O. plant. Plogman formerly was sales representative in the Cincinnati area. At the same time, Joseph L. Kelly, jr. was appointed sales representative in the Cincinnati region and L. E. McClurg was named Southern Ohio and Western Pennsylvania representative. Kelly and McClurg formerly had been in the sales service department.

CHASE BAG CO.: From Chase's executive office in New York City, F. H. Ludington, president, has announced the appointment of Frederick E. Gross as manager, Paper and Paper Bag Division. Since entering the bag industry eight years ago, Gross has organized mills and assisted in the design of plants for the manufacture of paper bags. Formerly of New Orleans, he will have new headquarters in Chase Bag Co.'s general sales office, Chicago.

AMERICAN CAN CO.: M. P. Cortilet, manager of sales for Canco's central division, has been elected vice president in charge of that division, succeeding G. H. Kellogg, who has retired after 43 years of continuous service with the can manufacturing firm, C. H. Black, president, announced in New York. Cortilet started with Canco in 1916, joined the sales department in 1921 and was successively advanced to positions of Chicago district manager, sales division manager, assistant manager of sales and manager of sales, central division.

LINK-BELT SPEEDER CORP.: Columbus Basile, who since 1947 has been shop superintendent for Link-Belt Co.'s Caldwell plant in Chicago, has been elected vice president of Link-Belt Speeder Corp., with plant in Cedar Rapids, Iowa. All officers who served with the corporation last year were re-elected, namely: D. W. Lehti, president; G. H. Olson, vice president, and H. E. Kellogg, treasurer and secretary.

THE PANNIER CORPORATION: James L. Snaman has been named general sales manager for this Pittsburgh marking device manufacturer, it has been announced by Ralph Pannier, president. For the past two years, Snaman has been manager of the corporation's Corrugated Box Rubber Printing Die Division.

NEVER FAIL

... for
taste-tempting
**HAM
FLAVOR**

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

"The Man Who Knows"



"The Man You Know"

H. J. MAYER & SONS CO., INC.

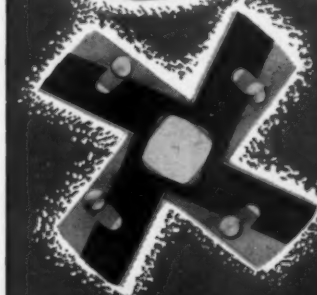
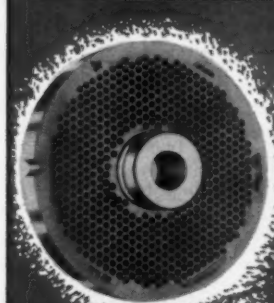
6815 SOUTH ASHLAND AVENUE

CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

HERE AGAIN!



AVAILABLE AGAIN FOR THE
FIRST TIME SINCE THE WAR HALTED
PRODUCTION AND IMPORTATION

Long Life ONE PIECE PLATES

For all makes and sizes of grinders.

Forged in one piece—hub and all.

Nothing to come apart—nothing to take apart to clean
—no crevices for meat to settle in and decay.

No "Long Life" Plate has ever worn out.

Recognized for 20 years as the finest cutting plates
made—yet years ahead of all other steel plates.

DUZ-MORE ONE PIECE BLADES

Will cut 200,000 lbs. of meat and more without
resharpening. Blade unit is easy to position
in life-time holder. No thumb screws or
tools are needed. EASY TO CLEAN—NO
GROOVES or slots for meat to settle in
and decay.

Send for Bulletin #11

*Reg. Trade Marks

K.C. Seelbach Co., Inc.

Inspected Meat Production Drops Again But Exceeds Year Earlier Total by 4%

MEAT production under federal inspection in the week ended May 20 totaled 270,000,000 lbs., the U. S. Department of Agriculture estimated this week. There was not much change from last week in slaughter operations except a continuation of the drop in hog slaughter. Production was down

compared with 115,000 in the preceding week and 111,000 in the same period last year. Output of inspected veal in the three weeks under comparison was 13,000,000, 12,600,000 and 11,700,000 lbs., respectively.

Hog slaughter of 909,000 head was 5 per cent below 954,000 reported for

period last year. Production of lamb and mutton in the three weeks under comparison amounted to 9,400,000, 9,400,000, and 7,700,000 lbs., respectively.

ENGLISH MEAT IMPORTS

During the first quarter of 1950, imports of fresh meat into England were reported as follows (1949 figures for the comparable period are given in parentheses): Beef, 235,528,000 lbs. (112,576,000); veal, 12,984,000 lbs. (10,544,000); mutton and lamb, 247,390,000 lbs. (129,792,000); pork, including hams, 22,968,000 lbs. (9,444,000). The totals for the two periods were 518,876,000 lbs. and 262,356,000 lbs., respectively. Tongue and offal imports were 30,830,000 lbs. during January-March 1950, compared with 21,794,000 lbs. during the period a year earlier.

Canned meat imported during the first quarter of 1950 totaled 44,580,000 lbs., compared with 36,270,000 lbs. in the same quarter of 1949. Canned beef imports of 37,690,000 lbs. showed the largest gain over a year earlier, while pork and mutton and lamb imports were slightly larger at 4,736,000 lbs. and 1,608,000 lbs., respectively. Veal imports of 546,000 lbs. were down sharply from the comparable first-quarter total for 1949.

Of the total imports of canned meats during the first quarter of 1950, 17,338,000 lbs. were imported from European countries, compared with 3,376,000 lbs. imported from these countries in the 1949 period.

Bacon imports totaled 160,444,000 lbs. during the first three months of 1950, compared with 46,928,000 lbs. a year earlier. Denmark and Canada, the two chief sources of supply, provided 127,726,000 lbs. of the 1950 total.

England also imported 18,512,000 lbs. of poultry during January-March 1950, compared with 12,844,000 lbs. in the period a year earlier.

AUSTRIAN PORK SITUATION

There were 1,754,000 hogs in Austria on March 3, 1950, compared to 1,274,000 a year earlier, according to the Office of Foreign Agricultural Relations. The number of all classes of hogs increased, but pigs under eight weeks made up nearly 40 per cent and pigs from eight weeks to six months about 29 per cent of the total number of hogs. The improved feed situation, high prices for pork and lard and the release of 20 per cent of domestically-produced pork for free sale are the principal reasons for the upward trend in numbers.

CHICAGO PROV. SHIPMENTS

Chicago provision shipments by rail for the week ended May 20 were:

	Week May 20	Previous week	Cor. wt. 1949
Cured meats, pounds.....	18,324,000	22,260,000	12,597,000
Fresh meats, pounds.....	43,775,000	36,355,000	33,877,000
Lard, pounds.....	2,313,000	1,589,000	4,894,000

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat	
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.
May 20, 1950.....	234	123.8	119	13.0	909	123.6	209	9.4	269.8	
May 13, 1950.....	241	130.1	115	12.6	954	127.8	209	9.4	279.9	
May 21, 1949.....	227	126.5	111	11.7	830	114.5	175	7.7	280.4	

AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
May 13, 1950.....	968	529	195	109	241	136	97	45	14.1	30.9
May 6, 1950.....	970	540	198	110	240	134	97	45	14.7	33.6
May 21, 1949.....	965	537	187	105	245	138	93	44	14.7	30.3

¹1950 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

4 per cent from the 280,000,000 lbs. reported for the preceding week, but was 4 per cent above the 260,000,000 lbs. output recorded for the corresponding week in 1949.

Cattle slaughter of 234,000 head was 3 per cent below 241,000 reported for the preceding week, but 3 per cent above the 227,000 kill of the same week last year. Beef production was estimated at 124,000,000 lbs., compared with 130,000,000 for the preceding week and 126,000,000 in the week a year ago.

Calf slaughter totalled 119,000 head

the preceding week, but 10 per cent above the 830,000 kill of the same week in 1949. Production of pork was estimated at 124,000,000 lbs., compared with 128,000,000 for the preceding week and 114,000,000 in the week a year ago. Lard production was estimated at 30,900,000 lbs., compared with 33,600,000 a week earlier and 30,300,000 processed in the same week last year.

Sheep and lamb slaughter amounted to 209,000 head, compared with 209,000 reported for the preceding week and 175,000 recorded for the same

TWO-WAY PRICE TREND CAUSES POORER HOG CUTTING RESULTS

(Chicago costs and credits, first three days of week.)

Packers paid slightly more for hogs this week than a week earlier, while they received slightly less for pork products. As a result, the minus margins for all three weights of hogs was increased. Light hogs were in the best position with a minus margin of 40c.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
		Value					Value					Value		
Pct.	Price	per	per	Pct.	Price	per	per	Pct.	Price	per	per	Pct.	Price	per
live	wt.	lb.	cwt.	live	wt.	lb.	cwt.	live	wt.	lb.	cwt.	live	wt.	lb.
Skinned hams	12.6	45.8	\$ 5.77	\$ 8.29	12.6	45.8	\$ 5.77	\$ 8.11	12.9	45.6	\$ 5.88	\$ 8.25		
Picnics	5.6	29.8	1.06	2.41	5.5	28.1	1.55	2.16	5.3	27.6	1.46	2.02		
Boston butts	4.2	35.3	1.48	2.15	4.1	34.9	1.45	2.02	4.1	35.2	1.36	1.89		
Loins (blade in)	10.1	43.3	4.38	6.32	9.8	41.8	4.11	5.81	9.6	37.5	3.60	5.03		
Bellies, S. P.	11.0	28.5	3.14	4.53	9.5	27.7	2.63	3.74	3.9	24.2	.94	1.33		
Bellies, D. S.	2.1	20.2	.43	.61	8.6	20.2	1.74	2.42		
Fat backs	3.2	8.9	.28	.40	4.6	9.9	.46	.63		
Plates and jowls	2.9	11.2	.32	.46	3.0	11.2	.34	.47	3.4	11.2	.38	.54		
Raw leaf	2.3	10.0	.23	.32	2.2	10.0	.22	.31	2.2	10.0	.22	.31		
P. S. lard, rend, wt.	13.9	10.9	1.53	2.17	12.3	10.9	1.34	1.80	10.4	10.9	1.12	1.58		
Spareribs	1.6	34.3	.55	.79	1.6	27.9	.45	.64	1.6	16.8	.27	.37		
Regular trimmings	3.3	19.3	.64	.90	3.1	19.3	.60	.81	2.9	19.3	.56	.79		
Feet, tails, etc.	2.0	9.1	.18	.26	2.0	9.1	.18	.25	2.0	9.1	.18	.25		
Offal & misc.45	.9465	.9265	.91		
Total yield & value	69.5	\$20.53	\$29.54	71.0	\$19.98	\$28.14	71.5	\$18.82	\$26.32		
		Per	Per				Per	Per				Per	Per	
		cwt.	cwt.				cwt.	cwt.				cwt.	cwt.	
		alive	alive				alive	alive				alive	alive	
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		
		

U. S. Meat Output in 1949

(Continued from page 28.)

1949 was 2 per cent less than in 1948. Slaughter of cattle under federal inspection was up 2 per cent, but this was offset by declines of 11 per cent in other wholesale and retail slaughter, and 3 per cent in farm slaughter. In all of these classes of slaughter there were decreases in the number of calves slaughtered. Compared with 1948, calf slaughter under federal inspection was down 7 per cent; other wholesale and retail slaughter was down 10 per cent,

and farm slaughter was down 8 per cent.

A sharp reduction of 20 per cent occurred in the number of sheep and lambs slaughtered compared with 1948, with slaughter under federal inspection down 21 per cent, other wholesale and retail slaughter off 20 per cent, and farm slaughter off 8 per cent. Hog slaughter was up 5 per cent from 1948, with all of the gain due to an increase of 11 per cent in slaughter under federal inspection. Other wholesale and retail slaughter declined 11 per cent, and farm slaughter was down 6.

Cattle and calves were slaughtered at

heavier weights than in 1948. The average live weight of cattle slaughtered was 30 lbs. above 1948. Calves averaged 3 lbs. heavier. Weight of sheep and lambs slaughtered was not changed much from 1948, while the average live weight of hogs was 5 lbs. lighter. The lard yield of 14.0 lbs. per live cwt. of hogs was .8 lb. above the yield in 1948.

Popular Consumer Magazine Asserts Meat is Important Medical Discovery of Age

The May issue of *Coronet* magazine contains an article entitled "Meat: A Medical Marvel," which declares that meat—the old-fashioned, everyday staple—is now being hailed by physicians and surgeons as one of the most important discoveries of recent years. A slab of juicy steak or a chop are not medicines, but they have as many accomplishments to their credit as any miracle drug, the article states.

Members of the medical profession, and others, who saw the advance proof of the article, feel it is one of the finest things of its kind ever written about meat. The author, J. D. Ratcliff, is one of the country's foremost popular science writers. The department of public relations of the American Meat Institute furnished much of the material on which the article was based.

(Continued on page 40.)

UNITED STATES LIVESTOCK SLAUGHTER, 1948-1949

Species and class of slaughter	Head thous.	1948 Av. live weight lb.	Total live weight mil. lb.	Head thous.	1949 Av. live weight lb.	Total live weight mil. lb.
CATTLE						
Federally inspected	12,994	945	12,274	13,222	976	12,910
Other wholesale and retail	5,392	830	4,476	4,791	847	4,060
Farm	800	767	614	776	773	600
Total	19,186	905	17,364	18,789	935	17,570
CALVES						
Federally inspected	6,907	209	1,441	6,449	209	1,351
Other wholesale and retail	4,800	197	958	4,379	203	890
Farm	561	275	154	517	277	143
Total	12,328	297	2,553	11,345	210	2,384
SHEEP AND LAMBS						
Federally inspected	15,343	94	1,449	12,136	94	1,142
Other wholesale and retail	1,554	88	136	1,240	88	109
Farm	542	86	47	496	87	43
Total	17,439	94	1,632	13,872	93	1,294
HOGS						
Federally inspected	47,615	253	12,043	53,032	248	13,130
Other wholesale and retail	12,054	225	2,707	10,712	219	2,342
Farm	12,267	250	3,064	11,549	244	2,816
Total	71,936	248	17,814	75,293	243	18,288

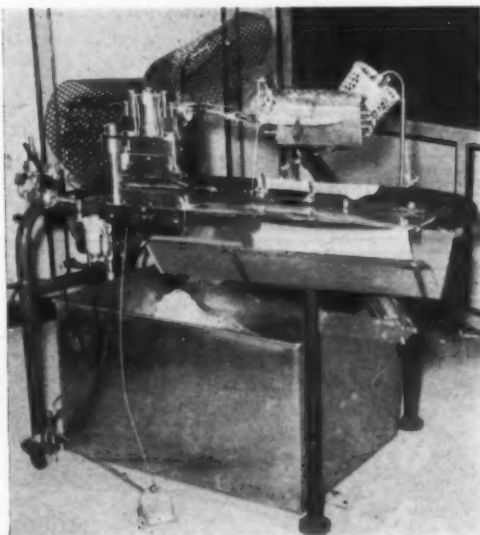
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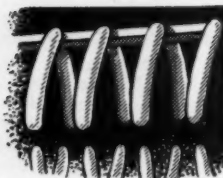
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MEAT AND SUPPLIES PRICES Chicago

WHOLESALE FRESH MEATS CARCASS BEEF

(L.c.l. prices)	May 24, 1950
Native steers—	per lb.
Choice, 600/800	47 1/2 @ 49
Good, 500/700	45 1/2 @ 48 1/2
Good, 700/800	43 1/2 @ 46 1/2
Commercial, 500/700	43 1/2 @ 44
Utility, 400/up	35 1/2
Commercial cows, 500/800	37 1/2 @ 38 1/2
Can. & Cut. cows, north.	35 1/2
350/up	35 1/2
Bologna bulls, 600/up	37

STEER BEEF CUTS

500/800 lb. Carcasses	(L.c.l. prices)
Choice:	
Hinds & ribs	60 @ 62
Hindquarters	57 @ 58
Rounds	50 @ 53
Loins, trimmed	56 @ 58
Loins & ribs (sets)	78 @ 80
Forequarters	38 @ 40
Backs	42 @ 44
Chucks, square cut	39 @ 42
Ribs	63 @ 68
Briskets	39 1/2 @ 42
Navels	17 @ 22

Good:	
Hinds & ribs	53 @ 56
Hindquarters	50 @ 53
Rounds	46 @ 50
Loins, trimmed	76 @ 80
Loins & ribs (sets)	68 @ 71
Forequarters	38 @ 39
Backs	41 @ 43
Chucks, square cut	39 @ 42
Ribs	63 @ 65
Briskets	40 @ 42
Navels	17 @ 22
Plates	24 @ 26
Hind shanks	20
Fore shanks	26 @ 28
Bull tenderloins, 5/up	1.11
Cow tenderloins, 5/up	1.11

BEEF PRODUCTS

(L.c.l. prices)	
Tongues, No. 1, 3/up,	
fresh or frozen	27 @ 31
Tongues, No. 2, 3/up,	
fresh or frozen	20 @ 22
Brains	20 @ 22
Hearts	27 @ 28
Livers, selected	51 @ 52
Livers, regular	48 1/2 @ 49 1/2
Tripe, cooked	12 1/2 @ 13
Kidneys	9 1/2 @ 10
Lips, scalded	14 @ 14 1/2
Lips, unscalded	12 1/2 @ 13
Lungs	8
Melts	8
Udders	6

BEEF HAM SETS

(L.c.l. prices)	
Knuckles, 8 lbs. up, bone in	57 1/2 @ 57 1/2
Insides, 12 lbs. up	58 1/2 @ 58 1/2
Outsides, 8 lbs. up	53 1/2 @ 53 1/2

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	33 @ 35
Veal breads, under 6 oz.	76 @ 78
6 to 12 oz.	80 @ 82
12 oz. up	92 @ 94
Calf tongues, wrapped	22 @ 23 1/2
Lamb fries	77 @ 81
Ox tails, under 1/2 lb.	19 @ 22
Over 1/2 lb.	20 @ 25

WHOLESALE SMOKED MEATS

(L.c.l. prices)	
Hams, skinned, 14/16 lbs.,	
wrapped	54 @ 57
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	57 @ 60
Hams, skinned, 16/18 lbs.,	
wrapped	54 @ 55
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	57 @ 59
Bacon, fancy trimmed,	
brisket off, 8/10 lbs.,	
wrapped	41 @ 46
Bacon, fancy, square cut,	
seedless, 12/14 lbs.	38 @ 40
Bacon, No. 1 sliced, 1-lb.	
open-faced layers	48 @ 54

CALF & VEAL—HIDE OFF

Carcass	(L.c.l. prices)
Choice, 80/150	46 @ 48
Choice, under 200 lbs.	44 @ 46
Good, 80/150	44 @ 46
Good, under 200 lbs.	41 @ 44
Commercial, 80/150	41 @ 44
Commercial, under 200 lbs.	35 @ 37
Utility, all weights	35 @ 37

CARCASS LAMBS

(L.c.l. prices)	
Choice, 45/55	52 @ 54
Good, 45/55	51 @ 54
Commercial, all weights	47 @ 51

CARCASS MUTTON

(L.c.l. prices)	
Good, 70/down	28 @ 32
Commercial, 70/down	27 @ 32
Utility, 70/down	25 @ 32

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/16 lbs.,	
Pork loins, regular,	
under 12 lbs.	45 @ 48
Pork loins, boneless	58 @ 60
Shoulders, skinned, bone in,	
under 16 lbs.	31 1/2 @ 32
Picnics, 4/8 lbs.	29 1/2 @ 31
Picnics, 6/8 lbs.	37 @ 38
Boston butts, 4/8 lbs.	37 @ 38
Boneless butts, c.t., 2/4	47 @ 48
Tenderloins	77 @ 78
Neck bones	11 1/2 @ 12 1/2
Livers	23 @ 25
Kidneys	32 @ 34
Brains, 10 lb. pails	17 @ 18
Ears	7 1/2 @ 8
Snouts, lean in	6 1/2 @ 7
Feet, front	7 1/2 @ 8

SAUSAGE MATERIALS—FRESH

(L.c.l. prices)	
Pork trim., reg.	20 @ 21
Pork trim., guar. 50% lean	21 @ 22
Pork trim., spec.	
85% lean	42 1/2 @ 43 1/2
Pork trim., ex. 95% lean	45 @ 46
Pork cheek meat, trnd.	32 @ 33
Pork tongues	18 1/2 @ 19 1/2
Bull meat, boneless	46 1/2 @ 47
Bon's cow meat, f.c., C. C. 45%	46 @ 47
Cow chucks, boneless	46 @ 47
Beef trimmings, 85-90%	38 1/2 @ 39
Beef cheek meat, trnd.	33 @ 34
Beef head meat	27 @ 28
Shank meat	27 @ 28
Veal, trimmings, bon's	46 @ 47

SAUSAGE CASINGS

(F. O. B. Chicago)	
(L.c.l. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to	
1 3/4 in., 180 pack	40 @ 41
Domestic rounds, over 1 3/4	
in., 140 pack	70 @ 71
Export rounds, wide, over	
1 1/2 in.	1.10 @ 1.11
Export rounds, medium,	
1 1/2 to 1 3/4	75 @ 76
Export rounds, narrow,	
1 1/2 in. under	85 @ 86
No. 1 weasands, 24 in. up	9 @ 10
No. 1 weasands, 22 in. up	5 @ 6
No. 2 weasands	5 @ 6
Middles, sewing, 1 3/4 @	
2 in.	90 @ 91
Middles, select, wide,	
2 @ 2 1/2 in.	1.10 @ 1.11
Middles, select, extra,	
2 1/2 @ 2 3/4 in.	1.50 @ 1.51
Middles, select, extra,	
2 1/2 in. & up	2.15 @ 2.16
Beef bungs, export No. 1	28 @ 29
Beef bungs, domestic	22 @ 23
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	21 @ 22
10-12 in. wide, flat	10 @ 11
8-10 in. wide, flat	5 1/2 @ 6
Pork casings:	
Extra narrow, 20 mm. &	
dn.	3.35 @ 3.4
Narrow, medium, 20 @ 25	
mm.	3.25 @ 3.3
Medium, 32 @ 35 mm.	2.20 @ 2.3
Spe. medium, 35 @ 38 mm.	1.55 @ 1.6
Wide, 38 @ 43 mm.	1.45 @ 1.5
Export bungs, 3 1/4 in. cut	28 @ 29
Large prime wings	
3 1/4 in. cut	17 @ 18
Medium prime bungs,	
3 1/4 in. cut	10 @ 11
Small prime bungs	7 1/2 @ 8
Middles, per set, cap off	45 @ 46
DRY SAUSAGE	
(L.c.l. prices)	
Cervelat, ch. hog bungs	85 @ 86
Thuringer	52 @ 53
Farmer	71 @ 72
Holsteiner	70 @ 71
B. C. Salami, new cond.	45 @ 46
Genoa style salami, ch.	85 @ 86
Pepperoni	71 @ 72
Mortadella, new condition	71 @ 72
Italian style hams	71 @ 72
Cappicola (cooked)	71 @ 72

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings..	42
Pork sausage, bulk.....	37 1/2
Frankfurters, sheep casings..	46
Frankfurters, hog casings..	47 1/2
Frankfurters, skinless.....	42
Bologna.....	41
Bologna, artificial casings..	40
Smoked liver, hog bungs..	41
New Eng. lunch, specialty..	53
Mixed luncheon spec., ch..	49
Tongue and blood.....	39
Blood sausage.....	31 1/2
Some.....	30 1/2
Polish sausage, fresh.....	35
Polish sausage, smoked.....	40

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime...	29	33
Beffed.....	31	35
Chili powder.....	37	37
Chili pepper.....	36@39	
Cloves, Zanzibar.....	35	39
Ginger, Jam., unbl.....	60	64
Ginger, African.....	53	58
Cochin.....		
Mace, fcy. Banda.....		1.28
East Indies.....		1.15
West Indies.....		30
Mustard, sour, fcy.....		26
West India Nutmeg.....		52
Paprika, Spanish.....	48@64	
Pepper, Cayenne.....		72
Red No. 1.....		62
Pepper, Packets.....	1.58	2.13
Pepper, white.....	2.72	2.85
Pepper, Black.....		
Malabar.....	1.58	1.67
Black Lampung.....	1.58	1.67

SEEDS AND HERBS

(l.c.l. prices)

	Whole for Saus.	Ground
Caraway seed.....	21	26
Cominos seed.....	24	30
Mustard sd., fcy.....	21	..
Yel. American.....	19	..
Marjoram, Chilean.....
Organic.....	27	32
Coriander, Morocco.....
Natural No. 1.....	17	20
Marjoram, French.....	63	69
Sage Dalmation.....
No. 1.....	1.85	1.45

CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del. or f.o.b. Chicago...\$ 8.89	
Salt peter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.....	11.00
Small crystals.....	14.40
Medium crystals.....	15.40
Pure rid., gran, nitrate of soda.....	5.25
Pure rid., powdered nitrate of soda.....	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated.....	Per ton \$20.40
Medium.....	26.80
Rock, bulk, 40 ton cars, Detroit.....	11.40
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	5.70
Refined standard cane gran., basis.....	7.70
Refined standard beet gran., basis.....	7.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	7.60
Dextrose, per cwt. in paper bags, Chicago.....	6.50

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles May 33	San Francisco May 23	No. Portland May 23
FRESH BEEF: (Carcass)			
STEER:			
Good:			
500-600 lbs.....	\$48.00@50.00	\$48.00@50.00	\$47.00@48.00
600-700 lbs.....	47.00@48.00	48.00@49.00	46.00@48.00
Commercial:			
400-500 lbs.....	46.00@48.00	45.00@47.00	46.00@47.50
Utility:			
400-500 lbs.....	42.00@44.00	42.00@44.00	39.00@43.00
COW:			
Commercial, all wts.....	38.00@40.00	40.00@44.00	40.00@42.00
Cutter, all wts.....	35.00@36.00	35.00@37.00	35.00@37.00
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Good:			
300 lbs. down.....	48.00@50.00	45.00@48.00	45.00@47.00
Commercial:			
300 lbs. down.....	43.00@45.00	42.00@45.00	41.00@43.00
SPRING LAMB: (Carcass):			
Choice:			
40-50 lbs.....	50.00@52.00	50.00@52.00	54.00@55.00
50-60 lbs.....	49.00@50.00	48.00@50.00	54.00@55.00
Good:			
40-50 lbs.....	50.00@52.00	50.00@52.00	54.00@55.00
50-60 lbs.....	49.00@50.00	48.00@50.00	54.00@55.00
Commercial, all wts.....	46.00@49.00	48.00@50.00	51.00@52.00
Utility, all wts.....			
MUTTON (LWE):			
Good, 75 lbs. dn.....	22.00@24.00	20.00@22.00	24.00@26.00
Commercial, 70 lbs. dn.....	22.00@24.00	18.00@20.00	23.00@24.00
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.....	32.00@34.00	32.00@34.00	
120-137 lbs.....	32.00@33.00	30.00@32.00	30.00@31.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.....	50.00@53.00	56.00@60.00	55.00@58.00
10-12 lbs.....	50.00@53.00	56.00@60.00	55.00@58.00
12-16 lbs.....	49.00@52.00	52.00@56.00	53.00@55.00
PICNICS:			
4-8 lbs.....		34.00@36.00	
PORK CUTS NO. 1:			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.....	56.00@58.00	56.00@58.00	55.00@59.00
16-20 lbs.....	48.00@55.00	54.00@56.00	55.00@57.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.....	37.00@44.00	48.00@50.00	48.00@50.00
8-10 lbs.....	36.00@43.00	46.00@48.00	44.00@46.00
10-12 lbs.....	36.00@43.00		
LARD, Refined:			
Tierces.....	14.00@15.00		14.75@15.50
50 lb. cartons & cans.....	14.50@15.50	15.00@16.00	
1 lb. cartons.....	15.50@16.50	16.00@16.50	15.00@16.00

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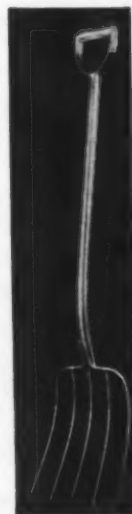
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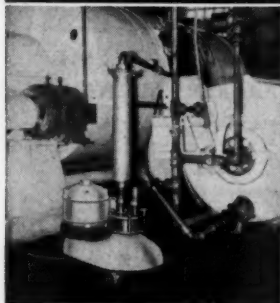
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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, MAY 25, 1950

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	44 1/2 n	44 1/2 n
10-12	44 1/2 n	44 1/2 n
12-14	44 1/2 n	44 1/2 n
14-16	44 1/2 n	44 1/2 n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	43 1/2 n	43 1/2 n
18-20	42 1/2 n	42 1/2 n
20-22	38 1/2 n	38 1/2 n

SKINNED HAMS

	Fresh or F.F.A.	S.P.
10-12	46 1/2	46 1/2 n
12-14	46 1/2	46 1/2 n
14-16	46 1/2	46 1/2 n
16-18	46 1/2 @ 46 1/2	46 1/2 n
18-20	45	45 n
20-22	41	41 n
22-24	40 1/2 @ 40 1/2	40 1/2 n
24-26	38 1/2	38 1/2 n
26-28	35	35 n
28-30	33 1/2	33 1/2 n

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	13 1/2 n	13 1/2 n
Clear plates	9 1/2 n	9 1/2 n
Square jowls	12 1/2	13 n
S.P. jowls	10 1/2 @ 11 1/2	11 @ 11 1/2

PICNICS

Fresh or F.F.A.

4-6	30 1/2
4-8 range	28 1/2
6-8	28 1/2
8-10	27 1/2
10-12	27
12-14	27
8-up, No. 2's	27
inc.	27

BELLIES

Fresh or Frozen

6-8	20 1/2 n
8-10	20
10-12	27 1/2 @ 28
12-14	26 1/2 @ 26 1/2
14-16	24 1/2 @ 25
16-18	23 1/2 @ 23 1/2
18-20	23 @ 23 1/2

GR. AMN.

BEL.

18-20	21 1/2 n
20-22	21 n
22-24	20 n
24-26	19 1/2
26-28	15 1/2
40-50	14

FAT BACKS

Green or Frozen

6-8	9
8-10	9 1/2
10-12	10 1/2
12-14	10 1/2
14-16	11
16-18	12
18-20	12
20-22	12

LARD FUTURES PRICES

MONDAY, MAY 22, 1950

	Open	High	Low	Close
May	12.57 1/2	12.57 1/2	12.27 1/2	12.27 1/2
July	12.65	12.65	12.45	12.50a
Sept.	12.80	12.80	16.07 1/2	12.67 1/2 a
Oct.	12.65	12.65	12.57 1/2	12.57 1/2
Nov.	12.55	12.55	12.50	12.50b
Dec.	12.50	12.50	12.80b	12.80b

Sales: 3,320,000 lbs.

Open interest at close Fri., May 19th: May 29, July 1,159, Sept. 1,147, Oct. 273, Nov. 210, and Dec. 43 lots.

TUESDAY, MAY 23, 1950

July	12.35	12.47 1/2	12.35	12.47 1/2 n
Sept.	12.60	12.67 1/2	12.60	12.67 1/2
Oct.	12.40	12.40	12.40	12.55b
Nov.	12.40	12.45	12.40	12.45b
Dec.	12.75	12.80	12.75	12.80

Sales: 5,040,000 lbs.

Open interest at close Sat., May 20th: May 27, July 1,173, Sept. 1,161, Oct. 273, Nov. 210, Dec. 43; at close Mon., May 22nd: May 11, July 1,189, Sept. 1,173, Oct. 272, Nov. 209 and Dec. 43 lots.

WEDNESDAY, MAY 24, 1950

July	12.55	12.60	12.55	12.57 1/2
Sept.	12.75	12.82 1/2	12.75	12.77 1/2 b
Oct.	12.60	12.70	12.60	12.70b
Nov.	12.60	12.60	12.60	12.60b
Dec.	12.90	12.90	12.90	12.90a

Sales: 4,400,000 lbs.

Open interest at close Tues., May 23rd: May 6, July 1,196, Sept. 1,218, Oct. 272, Nov. 210 and Dec. 41 lots.

THURSDAY, MAY 25, 1950

July	12.70	12.70	12.60	12.70
Sept.	12.85	12.90	12.82 1/2	12.90b
Oct.	12.80	12.85	12.75	12.85
Nov.	12.52 1/2	12.67 1/2	12.52 1/2	12.67 1/2 b
Dec.	12.95	13.00	12.92 1/2	13.00b

Sales: 5,600,000 lbs.

Open interest at close Wed., May 24th: May 6, July 1,195, Sept. 1,234, Oct. 274, Nov. 221 and Dec. 42 lots.

FRIDAY, MAY 26, 1950

July	12.70	12.70	12.60	12.60a
Sept.	12.87 1/2	12.90	12.75	12.75
Oct.	12.77 1/2	12.80	12.70	12.70a
Nov.	12.70	12.75	12.60	12.60a
Dec.	12.97	12.97	12.97a	12.97a

Sales: About 2,500,000 lbs.

Open interest at close Thurs., May 25th: May 2, July 1,170, Sept. 1,253, Oct. 281, Nov. 216 and Dec. 45 lots.

CANADIAN STOCKS

Cold storage stocks held on March 1 in Canada were:

	Mar. 1* 1950	Feb. 1 1950	Mar. 1 1949
Beef	9,200,000	12,274,000	22,043,000
Veal	2,336,000	3,943,000	2,646,000
Pork	11,052,000	10,312,000	17,456,000
Mutton & Lamb	3,130,000	4,126,000	3,795,000
Lard	3,312,600	3,845,000	3,506,000

*Preliminary

SOUTHERN KILL

April 1950 livestock slaughter in Alabama, Florida and Georgia under federal, state, municipal inspection:

	Apr. 1950	Apr. 1949
Cattle*	35,649	28,185
Calves	12,857	9,632
Hogs	155,516	108,737
Sheep	85	280
Goats	82	190

*Includes calves at a few points.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	14.50
Chgo.	14.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	14.75
Kettle rend., tierces, f.o.b. Chicago	15.50
Leaf, kettle rend., tierces, f.o.b. Chgo.	15.50
Lard flakes, tierces, f.o.b. Chicago	15.75
Neutral, tierces, f.o.b. Chicago	15.75
Standard Shortening . . . *N. & S. 21.00	22.75
Hydrogenated Shortening	22.75

*Del'd.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
May 20	12.35n	10.87 1/2 n	10.37 1/2 a
May 22	12.27 1/2 n	10.87 1/2 n	10.37 1/2 a
May 23	12.35n	10.87 1/2 n	10.37 1/2 a
May 24	12.45n	10.87 1/2 n	10.37 1/2 a
May 25	12.55n	11.12 1/2 n	10.62 1/2 a
May 26	12.40n	11.12 1/2 a	10.62 1/2 a

MARKET PRICES *New York*

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices)	May 23, 1950
Choice, 500 lbs./down.....	48 1/4 @ 30 1/4
Good, 500 lbs./down.....	46 @ 45
Commercial, 800 lbs./down.....	43 1/2 @ 45 1/4
Canner & cutter.....	38 1/2 @ 41 1/2
Bologna bulls.....	41 @ 41 1/2

BEEF CUTS

(l.c.l. prices)

Choice:		
Hinds & ribs.....	55	@ 64
Rounds, N. Y. flank off.....	53	@ 64
Hips, full.....	63	@ 65
Top sirloins.....	65	@ 67
Short loins, untrimmed.....	75	@ 83
Chucks, non-kosher.....	42	@ 44
Ribs, 30/40 lbs.....	66	@ 72
Briskets.....	39	@ 41
Flanks.....	19	@ 20
Good:		
Hinds & ribs.....	56	@ 59
Rounds, N. Y. flank off.....	52	@ 53
Hips, full.....	60	@ 63
Top sirloins.....	61	@ 64
Short loins, untrimmed.....	70	@ 75
Chucks, non-kosher.....	41	@ 42
Ribs, 30/40 lbs.....	56	@ 62
Briskets.....	39	@ 41
Flanks.....	19	@ 20

FRESH PORK CUTS

(l.c.l. prices)

	Western
Hams, regular, 14/down.....	45 1/2 @ 50
Hams, skinned, 14/down.....	45 @ 50
Picnics, 4/8 lbs., sq. cut, seedless, 8/12 lbs.....	30 @ 31
Pork loins, 12/down.....	45 1/2 @ 45 1/4
Boston butts, 4/8 lbs.....	37 1/2 @ 38 1/4
Spareribs, 3/down.....	37 @ 37 1/2
Pork trim, regular.....	21 @ 22
Pork trim, ex. lean, 95%.....	46 @ 47
	City
Hams, regular, 14/down.....	47 @ 48
Hams, skinned, 14/down.....	48 @ 50
Shoulders, N. Y., 12/down.....	36 @ 37
Picnics, 4/8 lbs.....	30 @ 32
Boston butts, 4/8 lbs.....	39 @ 42
Pork loins, 12/down.....	40 @ 42
Spareribs, 3/down.....	39 @ 41
Pork trim, regular.....	22 @ 24

FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.....	65
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	30
Beef livers, selected.....	78
Lamb fries.....	16
Oxtails, under 1/2 lb.....	16
Oxtails, over 1/2 lb.....	35

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, MAY 24, 1950

All quotations in dollars per cwt.

BEEF:	
STEER:	
Choice:	
350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	\$48.50-50.00
700-800 lbs.....	48.75-50.25
Good:	
350-500 lbs.....	None
500-600 lbs.....	45.75-47.50
600-700 lbs.....	46.00-47.50
700-800 lbs.....	46.00-47.75
Commercial:	
350-600 lbs.....	43.50-45.25
600-700 lbs.....	43.50-45.25
Utility:	
350-600 lbs.....	None

COW:	
Commercial, all wts.....	38.25-40.00
Utility, all wts.....	36.50-38.50
Cutter, all wts.....	None
Canner, all wts.....	None

VEAL—SKIN OFF:	
Choice:	
80-110 lbs.....	45.00-48.00
110-150 lbs.....	45.00-48.00
Good:	
50-80 lbs.....	None
80-110 lbs.....	42.00-45.00
110-150 lbs.....	42.00-45.00
Commercial:	
50-80 lbs.....	35.00-38.00
80-110 lbs.....	38.00-41.00
110-150 lbs.....	39.00-42.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	30 @ 31
137 to 163 lbs.....	30 @ 31
164 to 171 lbs.....	30 @ 31
172 to 188 lbs.....	30 @ 31

LAMBS

(l.c.l. prices)

Choice lambs.....	56 @ 60
Good lambs.....	50 @ 60
Legs, gd. & ch.....	58 @ 60
Hindsaddles, gd. & ch.....	58 @ 62
Loins, gd. & ch.....	65 @ 72

MUTTON

(l.c.l. prices)

Good, under 70 lbs.....	27 @ 30
Comm., under 70 lbs.....	25 @ 27

VEAL—SKIN OFF

(l.c.l. prices)

Choice carcass.....	45 @ 48
Good carcass.....	42 @ 45
Commercial carcass.....	35 @ 42
Utility.....	32 @ 35

BUTCHERS' FAT

(l.c.l. prices)

Shop fat.....	1 1/2
Breast fat.....	2
Edible suet.....	2 1/4
Inedible suet.....	2 1/4

APRIL CANADIAN SLAUGHTER

In its report of April 1950 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 161.1 lbs.; cattle, 486.4 lbs.; calves, 88.1 lbs., and sheep and lambs, 48.1 lbs. These weights compare with 164.0, 496.5, 89.7 and 45.1 lbs., respectively, in April a year earlier. The numbers of livestock slaughtered during the two months were:

	Apr. 1950	Apr. 1949
Cattle.....	59,782	97,535
Lamb fries.....	105,832	95,437
Hogs.....	408,341	339,611
Sheep.....	8,864	12,299

Utility, all wts..... 32.00-35.00

CALF: All weights..... None

SPRING LAMBS (All Weights):

Choice.....	53.00-61.00
Good.....	52.00-61.00
Commercial.....	50.00-52.00
Utility.....	None

LAMB:

Choice:	
30-40 lbs.....	None
40-45 lbs.....	None
45-50 lbs.....	None
50-60 lbs.....	48.00-53.00
Good:	
30-40 lbs.....	None
40-45 lbs.....	None
45-50 lbs.....	52.00-55.00
50-60 lbs.....	47.00-52.00
Commercial, all wts.....	46.00-49.00
Utility, all wts.....	None

MUTTON (EWE): 70 lbs. down:

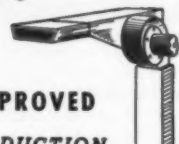
Good.....	27.00-30.00
Commercial.....	25.00-27.00
Utility.....	None

FRESH PORK CUTS: Loins No. 1:

(BLADELESS INCL.)

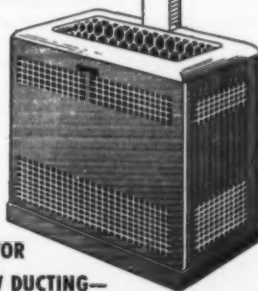
8-10 lbs.....	45.50-47.00
10-12 lbs.....	45.50-47.00
12-16 lbs.....	44.50-46.00
16-20 lbs.....	None
Butts, Boston Style:	
4-8 lbs.....	38.00-40.00
Hams, Skinned, No. 1:	
10-14 lbs.....	47.00-49.00
Spareribs, 3 lbs. down.....	37.00-39.00

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BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

Thursday, May 25, 1950

Trading in tallowes and greases Monday was limited to a couple of tanks of special tallow at 5½c, and yellow grease reported selling at 4½c, new low prices for these types. Later, offerings at these levels were reported in the market without action. The market was called nominally weaker with fancy tallow and choice white grease obtainable at 6c. Big soaper interests continued to be inactive and other consuming buyers limited purchases to a minimum.

No interest for export could be uncovered in the local market this week; however, late last week about 1,000 tons of fancy tallow reportedly moved to Germany on a basis of 7½c, f.a.s.

At midweek, even with lower prices, very little interest was displayed in buying circles and only a few scattered sales were reported. Likewise, tallow and grease markets were in an unsettled state on the West Coast. Fancy tallow was sold at 5½c; prime at 5½c; special at 5½c, and yellow grease was called nominal at 4½c. A fair demand from dealer-exporters was reported at the same levels.

The eastern markets were called dull with demand slow and very light trad-

ing was reported. There was an indicated substantial interest for export in yellow grease, but without action. Eastern midweek prices were: Fancy tallow, 6½c; prime, 5½c; choice white grease, 6c, and yellow grease, 4½c.

TALLOWES: Thursday's quotations were (carlots delivered usual consuming points): Edible tallow, 6½@6½c; fancy, 6c; choice, 5½c; prime, 5½c; special, 5½c; No. 1, 5½c; No. 3, 4½c, and No. 2, 4½c.

GREASES: Thursday's quotations were: Choice white grease, 5½c; A-white, 5½c; B-white, 5½c; yellow, 4½c; house, 4c; brown, 3½c, and house (25 acid), 3½c.

MARGARINE PRODUCTION

The March ingredient schedule of uncolored margarine was reported by the National Association of Margarine Manufacturers as follows:

	Mar., 1950 lbs.	Mar., 1949 lbs.
Butter flavor	5,108	8,210
Corn oil	25,050	277,225
Cottonseed oil	35,318,123	34,729,674
Derivative of glycerine	94,980	92,445
Diacetyl	57	169
Lecithin	126,650	161,732
Milk	10,599,998	11,319,362
Monostearine	55,064	58,994
Neutral lard	418,923	388,159
Oleo oil	342,183	258,057
Oleo stearine	302,698	287,967
Oleo stock	41,365	42,340
Peanut oil	11,054	50,769
Salt	1,924,354	2,032,508
Soda (benzoate of)	45,351	46,399
Sodium sulphate	5,313
Soya bean flakes	385
Soya bean oil	15,068,297	18,894,432
Soya bean oil concentrate	10,550	10,357
Total	64,379,795	68,759,537

EASTERN FERTILIZER MARKET

New York, May 25, 1950

Further interest was noted in wet rendered tankage at last paid levels, but there was small interest in blood.

Cracklings sold on a steady basis of \$1.90, f.o.b. New York, with low test in demand and high test moving rather slowly.

The fertilizer season is about over in most sections. Fertilizer tonnage is off about 10 per cent from last year in most areas.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$35.00
Blood, dried 16% per unit of ammonia	6.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.10
Soda nitrate, per net ton, bulk, ex-vessel	48.00
Atlantic and Gulf ports	
In 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	7.75
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	60.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	76
Dry Rendered Tankage	
50% protein, unground, per unit of protein	\$1.90

EDIBLE OIL SHIPMENTS

Total shipments of shortening and edible oil during April, 1950, were 206,356,000 lbs., compared with 300,860,000 lbs. in March and 269,279,000 lbs. in February, according to the Institute of Shortening and Edible Oils, Inc. Shortening shipments accounted for 51.1 per cent of the total April shipments; edible oil, 46.5 per cent; shipments to government agencies, .7 per cent and shipments for commercial export, 1.7 per cent of the month's total.

APRIL MARGARINE TAX

Taxes paid on oleomargarine during April, 1950, with comparison, were reported as follows:

	1950	1949
Excise tax (including special taxes)	\$1,684,657.47	\$1,181,882.12
The quantities of product on which taxes were paid in the two months were:		
Colored, lbs.	15,493,846	9,973,763
Uncolored, lbs.	32,735,360	52,949,000

VEGETABLE OILS

Thursday, May 25, 1950

A lack of buying interest in crude edible vegetable oils resulted in a quiet market early this week. Prices remained steady and only scattered sales were reported. By midweek, however, buying interest became aroused in soybean oil and cottonseed oil and sales were easily made in these markets.

The markets seemed to be somewhat mixed with soybean oil up ½c, cottonseed oil up ¼c, corn oil and peanut oil unchanged, and coconut oil down ¼c.

Government soybean allocations that were expected this week were evidently detained by the advancing prices in that market.

CORN OIL: Lack of buying interest was matched with a scarcity of offerings. This situation put the market at a standstill throughout the week. The prices for corn oil were quoted at 1½ nominal.

COTTONSEED OIL: Early sales in the Valley were noted at 14½c. As the week progressed, Valley oil sold at 14½c, with bids following at that level. There were very few sales reported in Texas, but the prices advanced with Valley oil. Thursday's quotations in Val-

BY-PRODUCTS MARKETS

(Chicago, Thursday, May 25, 1950)

Blood

	Unit
Ammonia	
*Unground, per unit of ammonia	\$6.25

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*\$9.25@9.50
High test	8.50@8.75
Liquid stick tank cars	8.75@4.00

Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$110.00@115.00
55% meat scraps, bulk	120.00@126.50
50% feeding tankage, with bone, bulk	105.00
60% digester tankage, bulk	110.00
80% blood meal, bagged	125.00@130.00
65% special steamed bone meal, bagged	75@80

Fertilizer Materials

High grade tankage, ground	
Per unit ammonia	\$6.50
Hoof meal, per unit ammonia	6.00@6.25

Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.95@2.00
Expeller	1.95@2.00

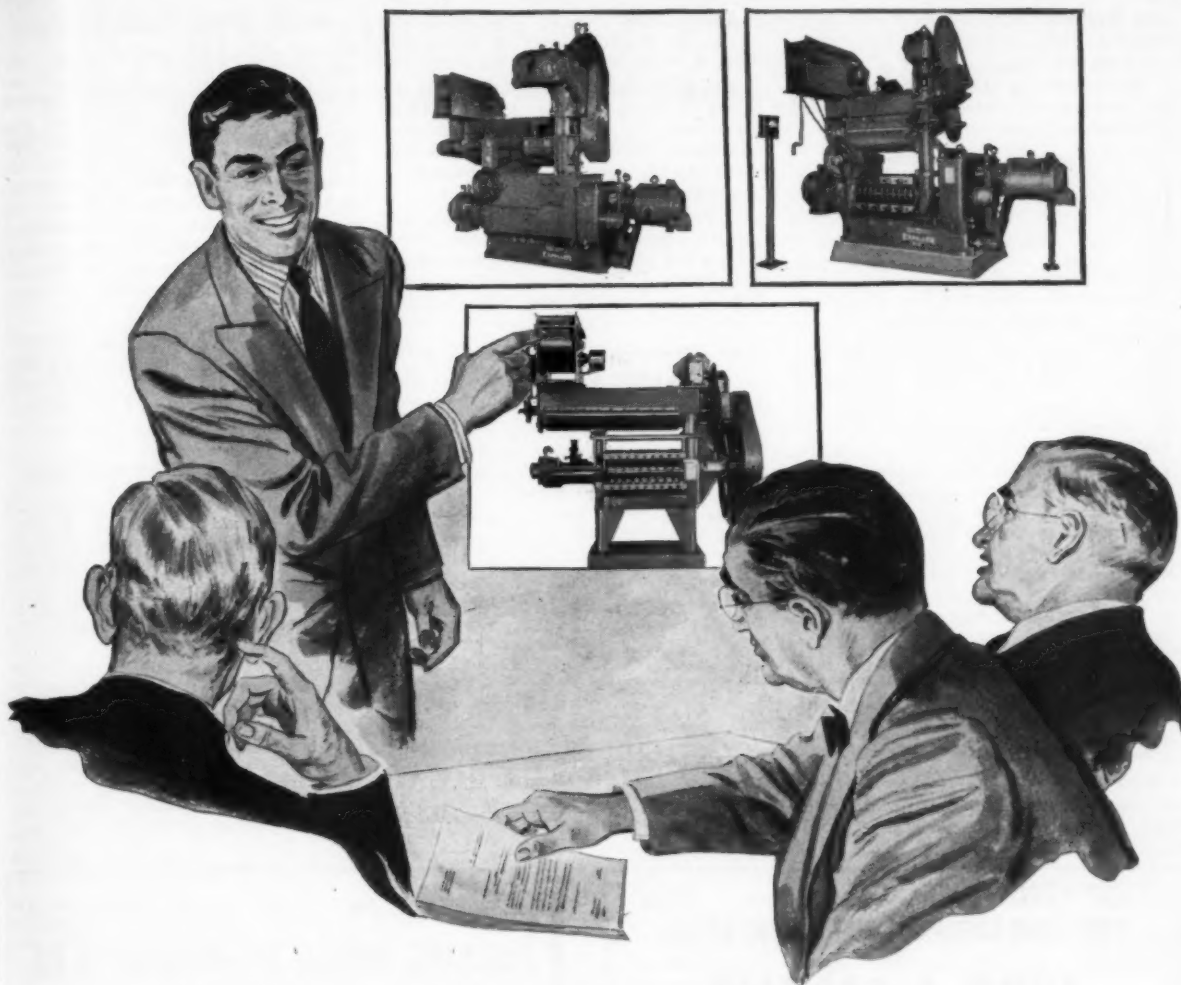
Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	1.25@ 1.50
Sinews and picles (green, salted)	1.50
Cattle jaws, skulls and knuckles	60.00@65.00
Pig skin scraps and trim, per lb.	6@6½

Animal Hair

Winter coil dried, per ton	105.00
Summer coil dried, per ton	70.00@75.00
Cattle switches, per pitch, 1½"	9@9½
Winter processed, gray, lb.	18
Summer processed, gray, lb.	7½@ 8

*Quoted delivered basis.



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material). The Anderson Duo Crackling Expeller makes 800 to 1200 pounds of pressed cracklings per hour, while the Red Lion model for smaller plants produces 400 to 600 pounds of cracklings per hour.

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ley, Southeast, and Texas were: 14½c nominal, 14½c nominal, and 14½c nominal, respectively.

The prices for the first four days of the week in the New York Cottonseed Oil Exchange were as follows:

MONDAY, MAY 22, 1950					
	Open	High	Low	Close	Pr. cl.
July	16.70	16.94	16.72	16.92	16.79
Sept.	16.33	16.49	16.30	16.46	16.33
Oct.	15.22	15.48	15.30	15.48	15.32
Dec.	14.98	15.18	14.98	15.18	15.05
Jan.	14.85	15.05	14.85	15.05	14.85
Mar.	14.85	15.05	14.85	15.05	14.85
May	14.80	15.15	15.15	15.15	14.90

Total sales: 215 contracts.

TUESDAY, MAY 23, 1950					
	Open	High	Low	Close	Pr. cl.
July	16.87	17.14	16.80	17.07	16.92
Sept.	16.45	16.64	16.32	16.53	16.46
Oct.	15.48	15.56	15.30	15.51	15.48
Dec.	15.15	15.21	15.04	15.18	15.13
Jan.	15.01	15.11	14.91	15.06	15.06
Mar.	15.01	15.11	14.91	15.06	15.06
May	15.00	15.10	14.90	15.10	15.15

Total sales: 232 contracts.

WEDNESDAY, MAY 24, 1950					
	Open	High	Low	Close	Pr. cl.
July	17.10	17.30	17.10	17.23	17.07
Sept.	16.60	16.78	16.60	16.74	16.53
Oct.	15.50	15.72	15.55	15.70	15.51
Dec.	15.15	15.32	15.15	15.25	15.18
Jan.	14.97	15.07	14.97	15.07	14.97
Mar.	14.97	15.07	14.97	15.07	14.97
May	14.95	15.15	15.10	15.14	14.90

Total sales: 429 contracts.

THURSDAY, MAY 25, 1950					
	Open	High	Low	Close	Pr. cl.
July	17.34	17.40	17.15	17.15	17.23
Sept.	16.85	16.88	16.58	16.58	16.74
Oct.	15.77	15.81	15.54	15.55	15.70
Dec.	15.28	15.33	15.04	15.10	15.25
Jan.	15.15	15.25	15.15	15.15	15.10
Mar.	15.15	15.25	15.15	15.15	15.10
May	15.15	15.25	15.15	15.15	15.14

Total sales: 300 contracts.

*Bid.

SOYBEAN OIL: Early sales were reported at 13½c, but only in a small way. At midweek numerous sales were

reported. They ranged from 13½c to 13¾c. At weekend the market again quieted, with offerings noted at 14c.

PEANUT OIL: Bids of 14½c and offerings of 14¾c produced sales at 14¾c. These sales were scattered, however, and generally a dull market prevailed. On Thursday peanut oil was quoted in a nominal way at 14¾c.

COCONUT OIL: For the second consecutive week this market has been completely motionless. The weak undertone of last week returned and the nominal price was lowered. This week's price was 14c nominal.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	14½n
Southeast	14½n
Texas	14½n
Corn oil, in tanks, f.o.b. mills	15n
Soybean oil, in tanks, f.o.b. mills, Midwest	14n
Peanut oil, f.o.b. Southern Mills	14½n
Coconut oil, Pacific Coast	14n
Cottonseed foots	
Midwest and West Coast	1½b
East	1½b

OLEOMARGARINE

Prices f.o.b. Chicago

White domestic vegetable	27
White animal fat	27
Milk churned pastry	24
Water churned pastry	23

Read about interesting packer personalities and the latest news in a quick trip *Up and Down the Meat Trail*, a weekly feature of this magazine.

DASH DOG FOOD CONEST

More than 3,000 prizes totaling over \$25,000 are offered by Armour and Company in the 1950 Dash dog food "name-the-puppy" contest. First prize is "Blackie," a circus pony direct from the Ringling Bros. and Barnum and Bailey Shows, plus \$500 for feeding and stabling expenses. The winner will also receive a complete riding outfit and an all-expense paid trip to wherever the circus is playing to receive "Blackie" in the center ring during a regular performance.

The first ads announcing the contest appeared April 30 in the Sunday comic sections of nearly 100 newspapers, and varied from one-third to full pages.

ANIMAL FOODS CANNED

The Animal Foods Inspection Division of the Bureau of Animal Industry, USDA, reported that 33,485,709 lbs. of animal foods were canned under federal inspection and certification during April, 1950, compared with 41,489,493 lbs. in March, 1950, and 28,067,801 lbs. in April, 1949.

PROCESSED OILS

Taxes collected on coconut and other processed vegetable oils during April 1950 totaled \$1,316,937.25, compared with \$907,439.60 collected during April, 1949, according to the Treasury Dept.

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for firing any fuel

Built of sturdy steel plate reinforced with extra stout stays and braces, they have that known strength which means long life. For 6" Scale with pipe diameter markings WRITE Dept. 96-86.

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Kewanee, Illinois

Division of American Republics & Standard Auxiliary Corporation

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HIDES AND SKINS

Market continues its slow advance of recent weeks—Native steers, ex-light Texas steers, branded cows, and heavy native cows advance $\frac{1}{2}c@1c$ —Volume at 60,000 below last week, but limited by offerings—Light northern calfskins jump 5c.

Chicago

PACKER HIDES: The entire picture in the hide market had a rosy tinge this week. Leather business was said to be improved, the futures market was active and higher, and of most importance, the spot market registered further advances. In addition, the kill continued on the light side, supplies were scarce and even the threat of damage to the hide market by increased imports from Argentina seemed to be of decreasing importance.

This week's market was almost an exact duplicate of last week's; there was a scattering of trade on Monday and then on Tuesday the heaviest trading was accomplished. Wednesday also was rather active, and by Thursday all offerings had been moved and both buyers and sellers had withdrawn from the market.

Heavy native steers, which appeared slightly undervalued at the close of trading last week, were most active during the week, and at prices $\frac{1}{2}c@1c$ higher. These first sold Monday with 3,400 moving at 20 $\frac{1}{2}c$, as compared to last previous sales of 20c. Subsequent sales which involved an additional 13,000 hides were made at 21c for rivers and 21 $\frac{1}{2}c$, St. Paul's, giving this classification an increase for the week of a full cent. Car light steers, St. Paul, sold 25c, but trading in lights was limited to this sale.

It was mentioned that heavy native steers were most active for the week; however, about an equal number of light cows were traded. The total sales for these amounted to about 17,000, with most of the volume centered in a clean-up sale of Aprils. In this sale, 11,000 light cows, mainly Chicago, Milwaukee

and Cleveland, sold at 24 $\frac{1}{2}c$. Other sales which were for May take-off, were made at 25 and 25 $\frac{1}{2}c$, Chicago and St. Paul.

Last week it was thought that heavy cows were also slightly undervalued when compared to other hide prices; this was more or less confirmed in this week's trading, which saw these advance $\frac{1}{2}c@1c$, with approximately 7,400 being sold in five trades. In addition to this, the Association sold 1,200. Prices were 23 $\frac{1}{2}c$ for Chicago's and rivers and 24c for St. Paul.

About 8,600 branded steers sold, with the volume centered largely in the Colorado's. Prices paid for the butts was 18 $\frac{1}{2}c$ and for the Colorado's 18c, both of which were steady basis. Nearly 6,000 ex-light native steers sold at 29c, and once again the price advance amounted to a full cent. Car light Texas steers, Fort Worth, sold 23 $\frac{1}{2}c$. Car ex-light Texas, also Fort Worth, sold 26 $\frac{1}{2}c$. Car branded cows sold 23c, and in two sales involving bulls, 1,600 natives sold 15 $\frac{1}{2}c$, while a light car St. Paul natives sold 16c. In both these sales the brands sold at the usual discount. All above sales were quoted Chicago basis.

CALFSKINS AND KIPSKINS: After a long period of inactivity some trading finally developed in calfskins. Kipskins remained on the quiet side as is usual at this time of the year. The feature of the trading was in the strength shown by light northern calfskins which in recent weeks have been selling below the heavies. In sales early in the week, these light skins advanced 1 $\frac{1}{2}c$ to sell steady with the heavies, then on Thursday added 3 $\frac{1}{2}c$ to this to give them a total gain of 5c for the week and to put them 3 $\frac{1}{2}c$ above the heavies in value.

Early, 8,000 skins from northern points, mainly heavies, sold at 62 $\frac{1}{2}c$. At the same time, 9,000 St. Louis and similar point, all weights, sold at 61c. Later in the week, two sales, about 14,000 light and heavy northern calfskins were made, with the heavies selling at 62 $\frac{1}{2}c$ and the lights at 66c. Another sale of 5,000 light calfskins, St. Louis, was made at 63 $\frac{1}{2}c$.

OUTSIDE SMALL PACKER: The combination of last week's heavy sales and this week's conventions, both Boston and Atlantic City, resulted in a rather slow and featureless outside packer market. There was, however, a little trading reported at generally steady figures. A few of the lesser traded items and a few classes that were a little behind the market, with respect to recent gains, sold fractionally higher.

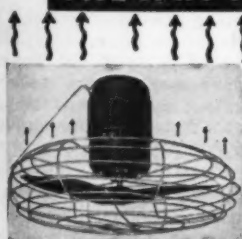
Heavy hides in the outside packer market showed strength, and this after their long period of weakness, was of most interest. Couple cars, 63 to 65 lbs. sold 19c and car same from good point sold at 20c. Three cars countries, 50 to 52, sold 18 $\frac{1}{2}c$, and this was the top figure of last week's price range. Bulls, which showed a little strength last week when two cars sold at 14c, sold back to their previous range 13@14c during the week. A few other sales were all made within the quoted ranges. Trade reports indicated that slunks were scarce and were selling at slightly higher prices, regulars at \$2.50 to 2.60 and hairless at \$1.

WEST COAST: The heavy trading that took place in this area last week seemingly cleared this market of most all offerings, and no trades were reported for the week.

SHEEPSKINS: A seasonal increase in the supply of No. 2 shearlings has given buyers a little opportunity to obtain minor price concessions in this category. All other classes, however, are scarce and fully steady. Number 1 shearlings and spring lambs, in particular, are in short supply and good demand, with indications that 1's might move higher and reports that spring lambs have been selling at higher prices this week.

The market was very active during the week, and at the close it was estimated that approximately 15 cars had been sold, with more offered. Trading was generally in mixed cars, No. 1's, 2's and 3's, but in one sale straight cars number 1's sold \$3. In another sale, car No. 2's and 3's sold \$2.15 and \$1.75. The balance of the trading as mentioned above was generally in mixed cars with the 1's bringing \$3, the 2's selling \$2.15 @2.30 and the 3's, \$1.75@1.80. Genuine

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spring lambs were scarce and moved higher during the week. Prices at the start of the week were around \$3.15. Later, they advanced to \$3.25 and there were indications that some sold at even higher levels.

Meat Medically Important

(Continued from page 31.)

"A more generous use of protein foods is helping to reduce the hazards of childbearing," states the article. Meats, rich in proteins, are reducing the hazards of surgery, cutting complications of pregnancy and giving newborn babies a better chance at life. As a result of recent experiments even ulcer patients, who were formerly treated with a "starvation" diet are being fed protein-rich diets to help speed tissue repair.

The article also points out that protein-rich meats are not only important in curing many diseases, but even more important in preventing those diseases. "An amazing dietary revolution is now underway," the *Coronet* story declares. "The glamorous vitamins are giving up the spotlight to the even more glamorous proteins."

THE NATIONAL PROVISIONER DAILY MARKET SERVICE coming to you every full trading day of the week will pay for itself many times over.

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Previous Week	Cor. week, 1949
	Week ended May 18, 1950	May 18, 1950		
Nat. str.	21	@25	20	@24 1/2
Hvy. Tex. str.	18 1/2		18 1/2	
Hvy. butt.				
brnd'd str.	18 1/2		18 1/2	
Hvy. Col. str.	18		18	
Ex-light Tex. str.				
str.	26 1/2		25 1/2	n26 1/2 @27
Brnd'd cows	23	@23 1/2	22 1/2	@23 1/2 n21
Hvy. nat. cows	23 1/2	@24	23	@23 1/2 n21 1/2
Lt. nat. cows	23	@26 1/2	25	@26 1/2 n21 1/2
Nat. bulls	15 1/2	@16	15 1/2	@16 n17
Brnd'd bulls	14 1/2	@15	14 1/2	@15 1/2 n16 1/2
Calfskins, Nor.	62 1/2	@66	61	@63 n65
Kips, Nor. nat.	46		46	
Kips, Nor. brnd.	43 1/2		43 1/2	
Slunks, reg.	3.25		3.15	2.75
Slunks, hrls.	1.10n		1.10	80 @90n

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	25 1/2 @26	25 1/2 @26	18 1/2 @20 1/2
50-52 lb. aver.	22 1/2 @22 1/2	22 1/2 @22 1/2	17 1/2 @19 1/2
63-65 lb. aver.	19 @20	18 @19	13 1/2
Nat. bulls	13 @14	14 @14	12 1/2
Calfskins	45 @50	45 @50	40 @42
Kips, nat.	32 @34	32 @34	28 @30
Slunks, reg.	2.50 @2.60	2.25 @2.50	2.00 @2.25
Slunks, hrls.	1.00	75 @1.00	50 @75

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Allweights,				
50-52	18 1/2	18	@18 1/2	15 1/2 @17
Bulls	10 @11	10 1/2 @11		11 1/2
Calfskins	25 @28	25 @28	22 @24	
Kipskins	22 @24	22 @24	19 1/2 @21 1/2	

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings,				
No. 1	3.00	3.00	28	2.85
Dry pelts	82	32		@30
Horsehides,				
untrimd.	11.50 @11.75	11.50 @11.75	9.00	@9.25

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$20.10; the average, \$19.10. Provision prices were quoted as follows: Under 12 pork loins, 44 1/2 @45; 10/14 green skinned hams, 46%; 4/8 Boston butts, 36 1/2; 16/down pork shoulders, 30 1/2 @31; 3/down spareribs, 35 @36; 8/12 fat backs, 9 1/2 @10 1/4; regular pork trimmings, 19 1/2 @20; 18/20 DS bellies, 21 1/2 n; 4/6 green picnics, 30 1/4; 8/12 green picnics, 27.

P.S. loose lard was quoted at 11.12 1/2 and P.S. lard in tierces at 12.40n.

Cottonseed Oil

New York futures quotations were reported as follows: July 1698; Sept. 1648; Oct. 15.30b, 15.38a; Dec. 14.82. Mar. 14.73b, 14.85a; May 14.75b, 14.85a. Sales totaled 304 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 20, 1950, were 5,615,000 lbs.; previous week, 5,572,000 lbs.; same week 1949, 5,246,000 lbs.; 1950 to date, 121,435,000 lbs.; corresponding period a year earlier, 151,348,000 lbs.

Shipments for the week ended May 20 totaled 5,040,000 lbs.; previous week 4,833,000 lbs.; same week last year 3,981,000 lbs.; 1950 to date, 92,468,000 lbs.; same period 1949, 109,601,000 lbs.

FLASHES ON SUPPLIERS

WELLS MANUFACTURING CORP.: Effecting a major change in distribution, Wells Manufacturing Corp., Three Rivers, Mich., has announced that they are re-establishing their own distributor sales and service organization for Wells "Quikut" electric meat, bone and fish cutters. Returning to this policy which was in use prior to World War II, the "Quikut" line will again be sold through a Wells dealer and jobber organization in the United States and Canada. The power meat cutters have been distributed by U. S. Slicing Machine Co., Inc., La Porte, Ind.

Glen Ramsey has been appointed director of sales of the Power Meat Cutter division, according to R. W. Bowers, vice president and general manager. Ramsey will take charge of re-establishing the Well's distributor organization.

SHELLMAR PRODUCTS CORPORATION: W. C. Curtis has been advanced to the position of assistant sales manager of the Shellmar division at Mount Vernon, O. Curtis will operate under the direction of R. L. Lee, general sales manager, and will be responsible for the administration of sales department procedures. He will head a staff of four consisting of R. N. Houck, spe-

Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS, HOTEL SUPPLIERS, CHAIN STORES, AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

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2055 W. PERSHING ROAD, CHICAGO 9, ILL., (Teletype CG 427)

Look for the Cost Control Sign on all Barrels and Cartons

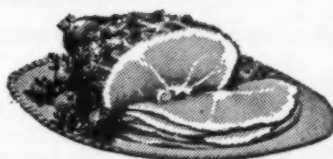
[Bull Meat]

- ☐ Beef Clogs
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

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and oleomargarine industries; E. S.
French, special representative for mili-
tary and naval packaging, and H. L.
Tarr, in charge of package develop-
ment.

THE BABCOCK & WILCOX TUBE
CO.: The appointment of John A. Men-
ster as assistant manager of sales for
the Welded Tube Division of this Alli-
ance, O. firm has been announced by
L. E. Jeanneret, manager of sales.
Menster joined Babcock in 1943.

N. Y. HIDE FUTURES

MONDAY, MAY 22, 1950

	Open	High	Low	Close
June	19.25b	19.25	19.25	19.30b
July	22.10b	22.27b
Sept.	19.10b	19.25	19.15	19.27b
Oct.	21.72a
Dec.	18.99b	19.20	19.11	19.20b
Jan.	21.42a
Mar.	18.80b	18.90b
Apr.	21.12a

Closing 5 to 14 points higher; sales 13 lots.

TUESDAY, MAY 23, 1950

	Open	High	Low	Close
June	19.20b	19.64	19.40	19.45b
July	22.15b	22.45b
Sept.	19.20b	19.65	19.40	19.45b
Oct.	21.90n
Dec.	19.15b	19.60	19.35	19.45b
Jan.	21.60n
Mar.	18.90b	19.25	19.25	19.10b
Apr.	21.30n

Closing 15 to 25 points higher; sales 118 lots.

WEDNESDAY, MAY 24, 1950

	Open	High	Low	Close
June	19.25b	19.60	19.43	19.43
July	22.25b	22.35b
Sept.	19.25b	19.65	19.55	19.51b
Oct.	21.80n
Dec.	19.50b	19.60	19.60	19.52b
Jan.	21.50n
Mar.	19.10b	19.12b
Apr.	21.20n

Closing 7 points higher to 2 lower; sales 54 lots.

THURSDAY, MAY 25, 1950

	Open	High	Low	Close
June	19.30	19.40	19.30	19.40
July	22.10b	22.30b
Sept.	19.50b	19.50	19.47	19.47b
Oct.	21.75a
Dec.	19.40b	19.58	19.52	19.58
Jan.	21.40n
Mar.	19.10b	19.18b
Apr.	21.15n

Closing 3 points lower to 6 higher; sales 56 lots.

FRIDAY, MAY 26, 1950

	Open	High	Low	Close
June	19.30b	19.65	19.50	19.65
July	22.31b	22.55b
Sept.	19.40b	19.65	19.60	19.65
Oct.	22.00n
Dec.	19.50b	19.75	19.65	19.74
Jan.	21.70n
Mar.	19.15b	19.15a
Apr.	21.40n

Closing 17 to 32 points higher; sales 62 lots.

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LIVESTOCK MARKETS *Weekly Review*

Average Liveweight Price for Hogs in March About \$4 Below Year Ago Figure

The average live weights of the 1,082,000 cattle, 586,000 calves, 5,020,000 hogs and 939,000 sheep and lambs slaughtered under federal inspection during March, 1950, with comparative figures for March, 1949, were reported by the U. S. Department of Agriculture as shown in the following table:

	March 1950	March 1949
Cattle	995.1	999.6
Steers*	990.3	1007.3
Heifers*	838.1	850.3
Cows*	1040.2	1029.0
Calves	109.9	165.3
Hogs	234.3	245.8
Sheep and lambs	103.1	98.6

*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. of livestock during the periods under comparison:

	March 1950	March 1949
Cattle	\$22.06	\$21.56
Steers*	24.42	23.28
Heifers*	23.53	22.78
Cows*	17.15	17.13
Calves	24.16	24.74
Hogs	16.30	20.36
Sheep and lambs	25.66	26.20

*Also included with cattle.

The average dressed weights of inspected slaughter were as follows:

	March 1950	March 1949
Cattle	547.3	553.8
Calves	95.5	93.1
Hogs	178.8	188.5
Sheep and lambs	49.1	45.6

The dressing yields of the livestock slaughtered (per 100 lbs. liveweight):

	March 1950	March 1949
Cattle	55.0	55.4
Calves	56.2	56.3
Hogs*	76.3	76.7
Sheep and lambs	47.6	46.2
Lard per 100 lbs.	14.3	15.1
Lard per animal	33.5	37.1

*Subtract 7.0 to obtain reported packer style average.

LIVESTOCK AT 65 MARKETS

A summary of receipts and disposition of livestock at 65 public markets during April, 1950.

CATTLE (EXCLUDING CALVES)

	Total receipts	Local slaughter	Total shipments
Apr., 1950	1,229,730	669,192	540,796
Apr., 1949	1,317,621	711,988	598,297
Jan.-Apr., 1950	5,218,045	2,896,776	2,232,877
Jan.-Apr., 1949	5,373,763	3,071,247	2,230,923
5-yr. av.	1,549,599	680,836	562,767

CALVES

	Total receipts	Local slaughter	Total shipments
Apr., 1950	359,802	212,477	136,420
Apr., 1949	415,350	253,665	151,230
Jan.-Apr., 1950	1,467,246	836,009	570,849
Jan.-Apr., 1949	1,678,298	960,310	569,587
5-yr. av.	1,24,814	68,334	55,200

HOGS

	Total receipts	Local slaughter	Total shipments
Apr., 1950	2,592,754	1,764,168	817,747
Apr., 1949	2,470,838	1,643,327	819,674
Jan.-Apr., 1950	10,080,334	8,134,435	3,884,510
Jan.-Apr., 1949	10,975,653	7,348,978	3,575,485
5-yr. av.	2,317,603	1,498,493	609,204

SHEEP AND LAMBS

	Total receipts	Local slaughter	Total shipments
Apr., 1950	1,012,599	488,267	518,815
Apr., 1949	823,641	368,681	458,776
Jan.-Apr., 1950	4,128,405	2,108,640	2,020,074
Jan.-Apr., 1949	4,157,017	2,087,097	2,070,597
5-yr. av.	1,452,350	708,607	678,551

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

SALABLE AND DRIVEN-IN RECEIPTS AT 65 MARKETS

The USDA reports the total salable and driven-in receipts at 65 public markets in April, 1950, as shown below:

TOTAL SALABLE RECEIPTS*

	Apr. 1950	Apr. 1949
Cattle	1,025,878	1,096,455
Calves	279,134	319,164
Hogs	1,879,481	1,855,486
Sheep	544,787	392,987

TOTAL DRIVEN-IN RECEIPTS

	Apr. 1950	Apr. 1949
Cattle	933,794	957,629
Calves	288,961	322,252
Hogs	2,067,845	1,953,559
Sheep	401,054	302,020

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

USDA reports that driven-in receipts

constituted the following percentages of total April receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 75.3; calves, 80.3; hogs, 79.8 and sheep, 39.6. These percentages compared with 72.7, 77.6, 79.1 and 36.7 per cent, respectively, in April, 1949.

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during March:

	Mar. 1950 No.	Mar. 1949 No.
EXPORTS (domestic)—		
Cattle, for breeding	1,072	382
Other cattle	39	8
Hogs (swine)	188	250
Sheep	206	1
Horses, for breeding	21	3
Other horses	148	10
Mules, asses and burros	55	1
IMPORTS—		
Cattle, for breeding, free—		
Canada		
Bulls	152	222
Cows	1,465	1,381
United Kingdom		
Bulls		
Cows		
Cattle, other, edible (dut.)—		
Canada		
Over 700 pounds	{ Dairy 3,195	4,110
Other	14,782	13,350
200-700 pounds	11,779	2,621
Under 200 pounds	4,959	2,301
Hogs—		
For breeding, free	92	0
Edible, except for breeding (dut.)	12	0
Horses—		
For breeding, free	2	2
Other (dut.)	185	16
Sheep, lambs, and goats, edible (dut.)	15,338	10,517

*Number of hogs based on estimate of 290 lbs. per animal.

IOWA MARKETS MOST CATTLE

Iowa was reported to have marketed 2,342,000 head of cattle in 1949, or one-tenth of the total sold in the United States. This amount is the largest marketed by any one state, although Texas marketed almost as many cattle. However, the gross receipts of \$534,000,000 received by Iowans for cattle was more than \$100,000,000 greater than the amount received from Texas cattle.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, May 24, 1950, were reported by the Production & Marketing Administration as follows:

HOOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$15.75-17.75	\$15.00-17.00	\$.....	\$.....	\$.....
140-160 lbs.	17.50-19.00	16.50-18.75	17.50-18.25	17.50-18.50	19.00-19.75
160-180 lbs.	18.75-19.00	18.50-19.75	17.75-19.25	18.25-19.50	19.00-19.75
180-200 lbs.	19.75-20.00	19.50-20.00	18.75-19.50	19.25-19.75	19.60 only
200-220 lbs.	19.75-20.00	19.75-20.00	19.25-19.60	19.25-19.75	19.60 only
220-240 lbs.	19.75-20.00	19.60-20.00	19.25-19.60	19.25-19.75	19.60 only
240-270 lbs.	19.25-20.00	19.35-19.85	18.75-19.50	19.25-19.75	19.00-19.60
270-300 lbs.	18.40-19.50	19.00-19.50	18.00-19.10	18.75-19.35	18.50-19.50
300-330 lbs.	17.85-18.75	18.50-19.10	17.75-18.25	18.00-19.00	18.75-19.00
330-360 lbs.	17.35-18.15	17.75-18.75	17.50-18.00	18.00-19.00	16.00-18.25

Medium:

160-220 lbs.	17.25-19.50	17.00-19.25	18.00-19.00	17.00-19.50
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SOVS:

Good and Choice:

270-300 lbs.	17.25-17.50	17.50-18.00	17.00-17.50	16.75-18.50	17.00-18.25
300-330 lbs.	17.25-17.50	17.50-17.75	17.00-17.50	16.75-18.50	17.00-18.25
330-360 lbs.	17.00-17.50	17.25-17.75	16.75-17.25	16.75-18.50	17.00-18.25
360-400 lbs.	16.00-17.25	16.75-17.25	16.25-17.00	16.75-18.50	17.00-17.50

Good:

400-450 lbs.	16.50-17.00	16.25-17.00	15.50-16.50	15.00-17.00	15.00-17.00
450-550 lbs.	14.50-16.50	15.50-16.50	15.00-16.00	15.00-17.00	15.00-17.00

Medium:

250-550 lbs.	13.75-17.00	14.00-17.00	14.50-17.00	14.50-18.25
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	12.50-16.00	13.00-16.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	30.00-33.00	29.75-31.50	29.75-31.50	29.25-31.50	30.00-32.00
900-1100 lbs.	30.50-33.00	30.25-32.75	30.00-32.00	29.50-32.00	30.00-32.50
1100-1300 lbs.	30.50-33.00	30.50-33.00	30.25-32.00	29.75-32.00	30.00-32.50
1300-1500 lbs.	30.50-33.00	30.50-32.75	30.25-32.00	29.75-32.00	30.00-32.50

STEERS, Good:

700-900 lbs.	27.75-30.00	28.25-30.25	27.50-30.25	27.75-29.25	27.50-30.00
900-1100 lbs.	28.00-30.50	28.25-30.50	28.00-30.25	27.75-29.50	27.50-30.00
1100-1300 lbs.	28.00-30.50	28.25-30.50	28.00-30.25	28.00-29.75	27.50-30.00
1300-1500 lbs.	28.00-30.50	28.00-30.50	28.00-30.25	28.00-29.75	27.50-30.00

STEERS, Medium:

700-1100 lbs.	24.50-28.00	25.75-28.25	24.75-28.00	25.00-27.75	24.00-27.50
1100-1300 lbs.	24.50-28.00	25.75-28.25	24.75-28.00	25.00-28.00	24.00-27.50

STEERS, Common:

700-1100 lbs.	22.50-24.50	24.00-25.75	22.50-24.75	22.50-25.00	22.00-24.00
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HEIFERS, Choice:

600-800 lbs.	30.00-32.00	29.50-30.50	29.50-30.50	28.75-30.00	29.00-31.00
800-1000 lbs.	30.00-32.00	29.75-31.50	29.75-31.50	28.75-30.00	29.00-31.00

HEIFERS, Good:

600-800 lbs.	27.50-30.00	28.00-29.75	27.50-29.75	27.25-28.75	27.00-29.00
800-1000 lbs.	27.50-30.00	28.00-29.75	27.50-29.75	27.25-28.75	27.00-29.00

HEIFERS, Medium:

500-900 lbs.	24.00-27.50	25.50-28.00	24.50-27.50	24.00-27.25	23.50-27.00
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HEIFERS, Common:

500-900 lbs.	22.00-24.00	23.00-25.50	22.00-24.50	21.50-24.00	21.50-23.50
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COWS (All Weights):

Good	21.50-23.00	21.75-23.75	20.50-23.00	20.50-23.50	20.50-22.50
Medium	19.00-21.50	20.50-21.75	18.75-20.50	19.50-20.50	19.00-20.50
Common	18.00-19.00	18.00-20.50	17.50-18.75	18.00-19.50	18.00-19.00
Can. & cut.	14.50-18.00	14.50-18.00	14.00-17.50	15.50-18.00	15.00-18.00

BULLS (Yrs. Excl.): All Weights:

Beef, good	21.75-22.50	21.50-23.00	21.00-22.00	20.50-22.00	20.50-21.00
Sausage, good	22.00-22.75	22.75-23.25	21.50-22.00	21.75-22.50	20.50-22.00
Sausage, medium	21.00-22.00	21.25-22.75	20.00-21.00	20.00-21.75	19.50-20.50
Sausage, cut. & com.	18.00-21.00	18.50-21.25	17.00-20.00	18.50-20.00	17.00-19.50

VEALERS-All Weights:

Good & choice	28.00-32.00	29.00-32.00	27.00-30.00	29.00-31.00	28.00-32.00
Com. & med.	19.00-28.00	24.00-29.00	19.00-27.00	22.00-29.00	20.00-28.00
Cull, 75 lbs. up.	15.00-19.00	19.00-24.00	15.00-19.00	18.50-22.00	15.00-20.00

CALVES (500 lbs. down):

Good & choice	27.00-29.00	28.00-30.00	26.00-30.00	25.00-30.00	25.00-27.00
Com. & med.	19.00-27.00	22.00-28.00	18.00-26.00	20.00-25.00	19.00-25.00
Cull	15.00-19.00	18.00-22.00	15.00-18.00	18.50-20.00	16.00-19.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Shorn):

Good & choice*	24.75-26.00	25.50-27.00	25.00-25.75	24.25-26.25	25.50-26.75
Med. & good*	22.50-25.25	22.00-26.00	22.75-24.75	22.75-24.50	23.50-26.00
Common	19.00-22.25	18.00-22.50	19.00-22.50	21.00-23.25

EWES (Shorn):

Good & choice*	10.00-12.00	8.50-12.50	11.25-11.75	11.00-12.00	12.50-14.00
Com. & med.	8.50-11.00	8.00-9.50	8.00-11.00	9.00-11.00	9.50-12.25

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending May 20, 1950:

	CATTLE		
	Week ended	Prev. week	Cor.
	May 20	1949	
Chicago	20,127	20,724	19,916
Kansas City	12,206	11,671	11,013
Omaha	19,029	17,873	17,808
East St. Louis	5,288	5,551	5,779
St. Joseph		6,559	6,627
Sioux City	9,356	8,801	9,172
Wichita	2,830	2,910	2,574
New York & Jersey City	6,647	7,168	7,008
Oklahoma City	3,619	2,807	2,352
Cincinnati	3,398	3,843	4,306
Denver	9,132	9,313	7,851
St. Paul	14,240	15,176	16,155
Milwaukee	4,444	4,447	4,193

Total 110,316 116,833 114,754

	HOGS		
	Week ended	Prev. week	Cor.
	May 20	1949	
Chicago	36,756	36,444	28,215
Kansas City	13,469	11,160	12,873
Omaha	27,831	29,520	22,719
East St. Louis	30,649	37,356	28,794
St. Joseph		22,559	14,082
Sioux City	17,510	14,590	12,074
Wichita	8,293	904	3,774
New York & Jersey City	32,853	38,094	37,151
Oklahoma City	10,470	9,863	11,031
Cincinnati	14,329	17,746	13,117
Denver	11,139	10,820	8,870
St. Paul	25,677	26,760	19,564
Milwaukee	6,204	6,196	6,427

Total 235,180 262,021 218,601

	SHEEP		
	Week ended	Prev. week	Cor.
	May 20	1949	
Chicago	5,332	8,512	3,935
Kansas City	11,960	10,449	9,832
Omaha	10,196	8,452	6,407
East St. Louis	4,281	3,261	3,453
St. Joseph		7,798	9,400
Sioux City	2,138	3,887	2,725
Wichita	2,127	1,723	1,947
New York & Jersey City	31,302	31,531	27,840
Oklahoma City	2,521	1,483	4,771
Cincinnati	1,064	348	399
Denver	6,424	6,924	3,965
St. Paul	2,768	1,967	1,993
Milwaukee	532	402	185

Total 80,645 81,737 76,552

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.
xRevised.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., Thursday, May 25:

CATTLE:	
Steers, med. & low	gd. \$28.50@30.00
Heifers, com. to med.	23.00@27.00
Cows, med. & gd.	20.00@23.50
Cows, com.	18.75@19.75
Cows, can. & cut.	16.00@18.50
Bulls, med. & gd.	23.00@24.50
CALVES:	
Vealers, med. to ch.	\$27.00@32.00
HOGS:	
Gd. & ch., 200-240	\$20.50@22.00
SPRING LAMBS:	
Med. & gd.	\$27.50@30.00

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, May 25:

CATTLE:	
Steers, gd. & ch.	\$30.00@31.00
Steers, med. & gd.	27.75@29.50
Heifers, gd.	26.25@27.00
Heifers, com. & med.	19.50@25.00
Cows, gd.	20.50@22.00
Cows, com. & med.	17.50@20.50
Cows, can. & cut.	15.00@17.50
Bulls, gd.	21.00@23.25
Bulls, com. & med.	18.00@21.00
CALVES:	
Vealers, gd. & ch.	\$27.00@31.00
Com. & med.	20.00@27.00
Culls	13.00@20.00
HOGS:	
Gd. & ch., 180-220	\$20.50@21.00
Sows, 400/down	15.75@16.50
SHEEP:	
Spring lambs, gd. & ch.	\$30.00@31.00

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS			
Cattle Calves Hogs			
May 18	2,584	418	10,205
May 19	735	108	6,780
May 20	254	3	3,520
May 21	10,370	420	10,730
May 22	5,355	471	16,260
May 23	9,434	846	8,798
May 24	2,500	400	7,500

*Week so far 27,659 2,137 43,288
Week ago 29,089 1,790 43,759
1949 35,301 3,475 44,491
1948 25,257 2,843 59,946
†Including 288 cattle, 6 calves, 10,237 hogs and 1,652 sheep direct to packers.

SHIPMENTS			
Cattle Calves Hogs			
May 18	1,175	62	1,473
May 19	363	125	921
May 20	18		342
May 21	2,574		1,576
May 22	1,561	18	1,118
May 23	3,183	104	3,889
May 24	1,200	25	1,000

Week so far 8,548 147 4,283
Week ago 8,320 152 4,321
1949 11,922 97 3,582
1948 10,798 387 7,327

MAY RECEIPTS			
1950			
Cattle	125,038	141,804	
Calves	8,706	13,271	
Hogs	211,403	185,000	
Sheep	42,956	22,821	

MAY SHIPMENTS			
1950			
Cattle	37,971	52,116	
Hogs	19,939	17,073	
Sheep	11,941	6,447	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, May 25:

Week Ended		
May 25		
Packers' purch.	32,616	39,492
Shippers' purch.	5,747	5,194
Total	38,363	44,686

CANADIAN KILL

Inspected slaughter in Canada, week ended May 13:

CATTLE			
Week Ended Same Week			
May 13 Last Year			
Western Canada	8,584	10,479	
Eastern Canada	12,833	12,908	
Total	21,417	23,387	
HOGS			
Western Canada	31,743	23,980	
Eastern Canada	62,831	51,430	
Total	94,574	75,410	
SHEEP			
Western Canada	586	417	
Eastern Canada	1,289	2,418	
Total	1,875	3,085	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended May 20:

Cattle Calves Hogs			
Salable	425	865	965
Total (incl. directs)	3,895	4,586	20,970
Previous week:			
Salable	367	1,349	859
Total (incl. directs)	4,371	4,796	19,140
*Including hogs at 31st street.			

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending May 18:

Cattle Calves Hogs Sheep			
Los Angeles	7,000	1,100	2,650
San Francisco	975	100	1,800
No. Portland	1,925	410	1,325

STOCK

the Chicago
current and

Hogs Sheep

10,205 1,840
6,780 2,607
3,520 677
10,730 1,242
16,300 1,242
8,798 2,240
7,500 3,240

43,288 8,070
43,759 8,460
44,491 4,480
59,046 8,740

6 calves,
sheep direct to

Hogs Sheep

1,473 442
921 447
342 1
1,376 1
1,118 1
589 1
1,000 1

4,283 1,110
4,321 1,100
3,582 1,020
7,327 2,110

TS 1949

141,801 13,251
135,440 22,820

TS 1949

71 17,070
11 6,467

ROCHASER

ased at Chi-
ay, May 20

ed Pri-
est

20,410 5,100
44,380

KILL

er in Can-
y 13:

Same Week
Last Year

10,479 12,008
23,082

23,380 51,430
75,410

617 2,418
5,060

REIPTS

able live-
City and
k market

y 20:

Hogs* Sheep

965 15,400
889 601
9,140 21,727
street.

ESTOCK

acific Coast

y 18:

Hogs Sheep

2,050 1,635
1,800 2,730
1,335 1,530

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 29, 1950, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 6,150 hogs; Swift, 1,599 hogs; Wilson, 3,961 hogs; Agar, 5,758 hogs; Shippers, 5,585 hogs; Others, 19,288 hogs.

20,127 cattle; 1,017 calves; 42,941 hogs; 5,332 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,235	423	3,883	2,758
Cudahy	1,890	335	1,801	1,191
Swift	1,675	375	2,233	3,547
Wilson	888	404	2,852	1,388
Central	923	3	3,200	3,076
Others	2,056			
Total	10,666	1,540	13,469	11,960

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,025	6,895	2,475	
Cudahy	3,979	4,933	2,215	
Swift	4,353	3,853	1,704	
Wilson	2,347	2,959	422	
Eagle	23			
Greater Omaha	123			
Hoffman	81			
Rothschild	359			
Harb	82			
Kings	1,271			
Merchants	29			
Midwest	52			
Others		10,062		
Total	17,704	28,702	6,816	

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,025	1,215	9,880	2,862
Swift	2,858	2,638	6,959	1,296
Hunter	405		6,627	123
Heil			2,029	
Krey			3,051	
Laclede			1,272	
Sheliff			802	
Others	3,158	414	5,968	1,192
Shippers	1,114	1,091	22,535	251
Total	9,590	5,358	50,152	5,724

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,060	14	4,233	344
Cudahy	3,478	10	6,411	979
Swift	2,840	10	2,718	815
Others	218			
Shippers	7,024	2	13,660	1,095
Total	16,220	36	37,022	3,233

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,150	312	4,190	2,127
Guggen- helm	112			
Dann- Osterlag	54			5
Dok	97			750
Sunflower	9			66
Pioneer	67			
Excel	401			
Others	1,001			232
Total	2,891	312	5,243	3,158

Does not include 628 cattle and 3,282 hogs bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,144	176	1,776	677
Wilson	971	154	1,677	801
Others	181	2	900	
Total	2,296	332	4,353	1,478

Does not include 653 cattle, 338 calves, 6,117 hogs and 1,043 sheep bought direct.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	426		169	
Cudahy	315		501	
Swift	246		221	17
Wilson	110			
Acme	356	3		
Atlas	473			
Clougherty	188		657	
Coast	429		329	
Harman	112			
Luer			428	
Union	215			
United	315	5	278	
Others	3,523	618	195	
Total	6,708	857	2,574	

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,137	125	2,851	3,641
Swift	1,845	85	2,433	1,754
Cudahy	1,157	19	2,104	1,094
Wilson	824			
Others	3,785	218	4,072	3,121
Total	8,748	447	11,460	9,610

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's				310
Kahn's				894
Lohrey				
Meyer				46
Schlachter	56	116		
Northside				525
Others	2,189	1,415	18,309	
Total	2,245	1,531	19,193	881

Does not include 847 cattle and 811 hogs bought direct.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,058	2,611	10,556	1,541
Bartusch	772			
Cudahy	1,105	878		320
Rifkin	533	49		
Superior	1,608			
Swift	5,294	2,372	15,121	907
Others	2,860	2,953	10,309	229
Total	17,100	8,863	35,086	2,097

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	737	605	2,213	13,413
Swift	941	597	2,162	16,200
Blue				
Bonnet	176	17	275	
City	423			
Rosenthal	370	81		
Total	2,656	1,300	4,650	29,619

TOTAL PACKER PURCHASES

	Week ended May 20*	Prev. week, 1949
Cattle	116,921	126,034
Hogs	264,145	273,200
Sheep	80,808	82,250

*Totals do not include St. Joseph.

CORN BELT DIRECT TRADING

Des Moines, Ia., May 25.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:

160-180 lb.	\$17.60@19.40
180-240 lb.	19.10@20.00
240-300 lb.	18.25@20.00
300-360 lb.	17.90@19.25

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
May 19	32,000	28,000
May 20	33,700	28,500
May 21	42,000	27,500
May 22	37,000	50,000
May 23	26,000	35,500
May 24	45,000	28,500

LIVESTOCK RECEIPTS

Receipts at major markets:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
May 20	298,000	421,000	189,000
May 13	229,000	432,000	226,000
1949	207,000	359,000	177,000
1948	223,000	428,000	255,000
1947	262,000	359,000	222,000

HOGS AT 11 MARKETS, Wk. Ended:

May 20	327,000
May 13	343,000
1949	278,000
1948	328,000
1947	287,000

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
May 20	147,000	269,000	86,000
May 13	150,000	274,000	113,000
1949	146,000	227,000	84,000
1948	134,000	287,000	112,000
1947	180,000	238,000	120,003

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended May 13 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Good Handweights
Toronto	\$24.46	\$27.92	\$27.00	\$32.75
Montreal	25.60	26.25	28.45	
Winnipeg	24.50	27.95	24.98	24.00
Calgary	26.20	27.08	25.15	26.20
Edmonton	25.35	26.00	25.75	
Pr. Albert	23.75	26.00	24.35	
Moose Jaw	22.50	25.00	24.35	
Saskatoon	24.50	26.50	24.35	
Regina	23.75	25.25	24.35	
Vancouver	25.00	25.00		

*Dominion government premiums not included.



Attention: SAUSAGE MFRS!

For better flavored pickle pimento meat loaves, use the famous 1950 PICKLE-RITE SWEET PICKLE CHUNKS.

Samples and Quotations on Request.

"Pickle-Rite Improves Your Appetite"

PICKLE-RITE COMPANY, INC.

Growers • Salters • Manufacturers

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Phones: Main Office—BE Imont 5-8300, Chicago, Illinois
Factory—Pulaski, Wis. Phone Pulaski 111

MAX J. SALZMAN

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SACRAMENTO 2-4800 • Cable Address: NATSAL

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BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS
DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER:		BEEF CURED:	
Week ending May 20, 1950.	12,504	Week ending May 20, 1950.	31,012
Week previous	13,148	Week previous	11,147
Same week year ago	12,962	Same week year ago	12,341
COW:		PORK CURED AND SMOKED:	
Week ending May 20, 1950.	1,269	Week ending May 20, 1950.	684,441
Week previous	1,490	Week previous	621,962
Same week year ago	1,790	Same week year ago	1,072,730
BULL:		LARD AND PORK FATS:	
Week ending May 20, 1950.	931	Week ending May 20, 1950.	112,178
Week previous	1,350	Week previous	195,926
Same week year ago	1,024	Same week year ago	282,720
VEAL:		LOCAL SLAUGHTER	
Week ending May 20, 1950.	14,549	CATTLE:	
Week previous	16,625	Week ending May 20, 1950.	6,875
Same week year ago	11,558	Week previous	7,168
LAMB:		Same week year ago	7,008
Week ending May 20, 1950.	30,368	CALVES:	
Week previous	31,202	Week ending May 20, 1950.	11,806
Same week year ago	17,787	Week previous	10,871
MUTTON:		Same week year ago	12,372
Week ending May 20, 1950.	2,118	HOGS:	
Week previous	1,215	Week ending May 20, 1950.	39,571
Same week year ago	1,502	Week previous	38,064
HOG AND PIG:		Same week year ago	37,151
Week ending May 20, 1950.	14,258	SHEEP:	
Week previous	19,068	Week ending May 20, 1950.	31,695
Same week year ago	17,091	Week previous	31,531
PORK CUTS:		Same week year ago	27,840
Week ending May 20, 1950.	1,740,639	COUNTRY DRESSED MEATS	
Week previous	1,629,729	VEAL:	
Same week year ago	1,989,231	Week ending May 20, 1950.	5,799
BEEF CUTS:		Week previous	6,842
Week ending May 20, 1950.	116,756	Same week year ago	6,189
Week previous	154,446	HOG:	
Same week year ago	85,833	Week ending May 20, 1950.	5
VEAL AND CALF CUTS:		Week previous	8
Week ending May 20, 1950.	1,528	Same week year ago	11
Week previous	16,225	LAMB AND MUTTON:	
Same week year ago	10,536	Week ending May 20, 1950.	54
LAMB AND MUTTON CUTS:		Week previous	98
Week ending May 20, 1950.	11,690	Same week year ago	38
Week previous	13,165	†Incomplete.	
Same week year ago	6,231		

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended May 20 was reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,647	11,657	32,853	31,302
Baltimore, Philadelphia	5,244	1,376	21,161	1,230
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	9,456	3,912	56,648	5,462
Chicago area	23,250	5,078	64,457	9,380
St. Paul-Wis. group	25,736	22,579	69,130	4,732
St. Louis area	9,890	8,667	63,791	9,006
Sioux City	8,943	74	19,290	2,842
Omaha	17,692	790	30,521	9,671
Kansas City	11,509	2,730	37,607	20,730
Iowa and So. Minn.	15,711	4,440	161,083	20,730
SOUTHEAST				
Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis.	3,821	2,705	17,704	...
SOUTH CENTRAL WEST				
Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn.	16,419	4,360	55,717	32,406
ROCKY MOUNTAIN				
Includes Denver, Colo., and Salt Lake City, Utah	9,250	806	11,060	11,060
PACIFIC				
Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis.	15,800	3,014	24,010	28,062
Grand total	179,446	72,148	667,058	174,530
Total week ago	184,353	71,293	693,068	177,594
Total same week 1949	172,786	74,654	602,820	146,310

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during April 1950: Cattle, 77.3; calves, 62.1; hogs, 73.3; sheep and lambs, 84.7.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended May 19 were:

	Cattle	Calves	Hogs
Week ended May 19	1,462	1,002	8,114
Week previous	1,625	808	7,380
Cor. week last year	1,138	229	4,461

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POSITION WANTED

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ENGLISH FOOD MANUFACTURER (EXPERT SALESMAN)

Desires to live in Los Angeles and seeks business opportunity with prospects. Payment on results. Nothing too big or small for consideration. Ten years' experience as American meat packer sales executive. Capable of full control. First class U. S., Canadian or English credentials available.

W-95, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

MANAGER or superintendent: Have had over 25 years' experience in all plant departments including killing, cutting and processing. Could take full charge of buying and selling. Now located but desire change with good opportunities. Prefer east, but would go elsewhere. Fine references. W-84, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER or ASSISTANT: 15 years with one company as office manager and accountant. Both large and small plants. Age 37, married, 2 years college. Available June 1. Locate anywhere, salary open. Desire good connection opportunity. W-97, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT with practical experience and good results, now located but desires change. Prefer west, but will go elsewhere. Excellent references. W-98, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

OFFICE MANAGER wanted with big packer audit experience for medium sized plant in Florida. Please give all information in first letter regarding past experience, salary expected, habits, etc. to Box W-101, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

BROKER: Man wanted for small Chicago loop brokerage office. Experienced trader preferred, but will consider real go-getter who wants to work for a good compensation. Reply is strictly confidential. Please state age, background, salary expected.

W-102, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

WE WANT 2 top-notch men, age 30-40, with college education desirable. One to assist a production executive; slaughtering and processing supervisory experience preferred. The other to be right hand man for top purchasing executive. Both jobs pay well and have excellent opportunity. Write full details and enclose picture. W-99, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SOUTHERN CALIFORNIA firm wants experienced packing house engineer. Must be thoroughly familiar with meat processing, packing and refrigerating equipment and be able to operate and maintain the same. Write references and qualifications to Box W-100, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING SAUSAGE FOREMAN: Immediate opening in a small plant located in central Iowa. Capable of taking complete charge of department. State experience, marital status, age and give references. W-103, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Departmental COST ACCOUNTANT: Position available for a man thoroughly experienced in test costs, yields, departmental transfers, and piece count audits. W-57, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT SAUSAGE FOREMAN: To run chopper, capable of running sausage department in absence of sausage supervisor. Specialty sales experience helpful. W-104, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

TANK HOUSE foreman, experienced, willing to relocate. Write full details to W-77, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Refrigeration and maintenance engineer. Medium sized central Indiana packer. W-105, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sideline salesman working Illinois and Indiana sausage makers. Sell sewed casings. Good house. Good deal. W-65, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE & WANTED

EAST TEXAS

900 Unit Frozen Food Locker

Wholesale and retail meat. City inspection, top rating state health department. Starting sausage kitchen. Best equipped plant. 45 H.P., refrigeration, dehaizer, 2 power saws, 4 smoke houses, 8 trucks, 7,500 sq. ft. floor space. Real opportunity for salesman. I'M NOT.

W-59, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

PACKING PLANT

In Richmond, Indiana. Fully equipped to handle 500 hogs and 50 cattle weekly.

CLEM MENDELSON

RICHMOND PROPERTY COMPANY

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Richmond, Indiana
Phones 24322-24006

Fully Equipped Sausage Factory

In Trenton, New Jersey: 15,000 sq. ft.: A-1 condition. B.A.I. inspection, railroad siding, 2,000 sq. ft. of coolers. Fully equipped and ready for immediate possession. FS-468, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MEAT PACKERS! Want to lower your cost on purchases? Save livestock shipment. Plant kill, 900 cattle or 6,000 hogs per week. No city taxes. No union. Heart of midwest. Plant cost over \$250,000. Can sell for \$45,000. B.A.I. inspection. Plant on stand-by basis. Live stock purchased locally. FS-91, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MEAT PACKING PLANT: In midwest, heart of feed belt. 800 head cattle, 2,000 hogs a week, rendering plant, 3 chill rooms, main line R.R. Can be purchased for \$35,000 cash. B.A.I. inspected. This is a bargain. Plant cost over \$200,000. FS-92, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Small sausage plant, with retail sausage shop in front. Fully equipped. Capacity up to 1,500 lbs. daily, with present equipment. Established routes, good sausage territory. Small capital will handle. FS-90, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: To Rent, Lease or Buy. Small rendering plant with dead stock route, or will buy dead stock route with rendering possibilities in New York state only. Write to W-51, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

CLASSIFIED ADVERTISING

Unless specifically instructed otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number
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CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

PLANTS FOR SALE & WANTED

SALE-LEASE OR JOINT VENTURE

Hog killing plant, 35,000 sq. ft. All brick and tile construction. Valued at \$245,000 without machinery. For quick sale at \$85,000; OR WILL ACTIVATE AS JOINT VENTURE WITH COMPETENT ENERGETIC MAN OR GROUP WITH CAPITAL. Give complete details in first letter. Address

EDWARD FENDT

208 S. LaSalle St., Chicago 4, Ill.

BEEF PACKING plant located near Iowa. Government inspected, plenty of cattle to be purchased locally. Capacity 350 cattle per week. Can be bought at a bargain with good terms. Other information by request. FS-80, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOOD PACKERS business for sale, or would co-operate with U.S.A. house. Established 25 years. Family business. Sales 1947/1948, million dollars. Two thoroughly up-to-date plants, midlands and north. Country wide sales. Butchers and grocers. Herbs, spices, crisps, rusks, seasonings, jellies, bear mixtures, custards, canned goods, ice cream, etc. Unlimited prospects. Birmingham, England. FS-86, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Plant suitable for rendering or storage and packing. 7 acres land well located, reasonably priced. Call or write Seattle Packing Company, Main 4100, P.O. Box 3325, Seattle 14, Wash.

SAUSAGE KITCHEN: Retail store. Ample parking space. Located in large Ohio city. Plenty wholesale to be had. Less than \$20,000 involved. Would consider working partner. FS-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: To lease or buy, small packing plant in eastern states. B.A.I. inspected. W-107, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

EQUIPMENT FOR SALE

MEAT PACKERS—ATTENTION!

FOR SALE: 2—Anco #261 Grease Pumps, M.D.

1—Anco Continuous Screw Cracking Press, installed one year.

1—Enterprise #106 Meat Grinder, belt driven.

1—Steel 2,000 gal., jack., O.T., agit. Kettle.

2—Dopp seamless jacketed Kettles, 350 and 600 gal.

12—Stainless jacketed Kettles, 30, 40, 60, 80 gallon.

30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100, 150, 225, 500, 750, 1,200 gallon.

Used and rebuilt Anderson Expellers, #1 RB, Duo and Super Duo.

2—5x5 Anco Cookers.

1—Mech. Mfg. 3'x5' and 1—Anco 4'x9' Lard Rolls.

Send us your inquiries

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS COMPANY, INC.

14-19 Park Row New York 7, N. Y.

Phone: Barclay 7-0600

Bolled ham outfit consisting of 1—120 gal. gas fired steel cooking tank to hold 25 ham molds.

1 ham boiler ham press, 60 assorted aluminum square ham molds.

300 lb. ham paper outfit used only a few months. Bargain for quick sale.

Tan-da Brand Frozen Foods, Inc.

176 Saddle River Avenue, Garfield, N. J.

FOR SALE

1—Boss Diamond Hog #705 with 40 HP, 220-440 V., 3 ph. motor and coupling, \$1,000.00.

1—Anco #614 quick acting fly. curb press, 300 ton capacity, 20 inch curb.

1—Union accumulator steam pump for hyd. press, size 8x1x12, press and pump, \$1,000.00.

For further information write or call Mr. Syring, Darling & Company, 3350 Greenfield Road, Melvindale, Mich. Phone Warwick 8-7400.

12 STUFFERS IN STOCK

Buffalo, Randall and Globe, 200# stuffer, \$425.

300# stuffer, \$500. 400# stuffer, \$700. Aaron Equipment Co., 1347 S. Ashland Ave., Chicago 8, Ill.

EQUIPMENT FOR SALE AND WANTED

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Glen Riddle, Pennsylvania.

WANTED: Used linking machine in good condition. Please quote year, model number of machine and price. Fort Smith Provision Co., 77 South 5th Street, Fort Smith, Arkansas.

WANTED: Used insulated peddlers truck body—can be refrigerated, but not necessary. The California Packing Co., 1000 Straight St., Springfield, Ill.

WANTED: One model 150-B or 150-D U. S. Slicing machine or one of similar make. Write Box 156, Walled Lake, Michigan.

WANTED: 21x24 basket for 300 ton hydraulic press. Somerville Packing Company, 20 Water St., Somerville, Mass.

TRUCK: 1½ ton truck with insulated body 10 to 12 ft. long, with or without mechanical refrigeration. Good condition. Hervitz Packing Co., 1146 S. Cameron St., Harrisburg, Pa.

BUSINESS OPPORTUNITIES

Government Inspected Edible Beef Tallow

Can supply 3 to 5,000 pounds per week. Suitable for sausage making, rendering, etc. 10¢ per pound F.O.B. Chicago. FS-93, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Pork Packers and Sausage Makers

Dressed hogs in truckload lots available for shipment in central and northern Ohio. FS-108, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WE SHIP DRESSED HOGS IN OUR OWN REFRIGERATED TRUCKS—ALL POINTS EAST—EXPERIENCED MIDWEST PACKER. REPLY TO BOX W-500, THE NATIONAL PROVISIONER, 407 S. DEARBORN ST., CHICAGO 5, ILL.

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EASTERN FREIGHT TRAFFIC SERVICE
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 Phone Worth 2-3684-5-6

MEAT PACKERS

We can use about 300 small shankless smoked calli hams; 300 pieces 6 to 10 pound slab bacon; 1,000 pounds No. 2 sliced bacon every week on C.O.D. basis.

We would like to have quotations on above one week in advance, delivered Cleveland, Ohio.

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 407 SO. DEARBORN ST., CHICAGO 5, ILL

BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Sausage Equipment

- 1700—SAUSAGE STUFFER: Randall, 400# cap., excellent condition. \$ 685.00
- 2112—SAUSAGE STUFFER: 200# cap., without valves, (4) Buffalo, Globe, ea. 425.00
- 1810—SAUSAGE STUFFER: Buffalo, 150# cap., with 2 stuffing valves, 1 air valve, 6 horns. 375.00
- 1064—SAUSAGE STUFFER: Buffalo #203, cap. 100# 395.00
- 2022—SAUSAGE STUFFER: Buffalo 54-B, complete with horns, hand operated. 100.00
- 1847—MIXER: Buffalo 4-A, with 10 HP motor, gear driven. 650.00
- 1584—MEAT GRINDER: (New, never used) #32, with motor. 325.00
- 1458—MEAT GRINDER: Kleen-Kut with 25 HP motor. 550.00
- 1851—MEAT GRINDER: Sanders #150, with 15 HP motor, excellent condition. 495.00
- 1061—MEAT GRINDER: Hobart #56, with 5 HP motor, used only one month. 350.00
- 1766—MEAT GRINDER: Buffalo, 63BG, with 20 HP motor, 4,000# to 6,000# meat per hr., excellent condition. 785.00
- 7061—SILENT CUTTER: Boss #39, cap. 500#, self emptying, motor drive, recond. & guar. 1250.00
- 1023—SILENT CUTTER: Buffalo #33, with 25 HP motor, new set of knives, guaranteed excellent cond. 700.00
- 1068—SILENT CUTTER: Boss #39, with 10 HP motor. 650.00
- 1070—SILENT CUTTER: Buffalo 32, reconditioned, like new. 405.00
- 1870—SILENT CUTTER: Buffalo #50, self emptying, with 25 HP motor, excellent cond. 1300.00
- 1064—TY-LINKER: Automatic, Model #114, Ser. #080, used 2 yrs., guaranteed cond. 1150.00
- 2101—PATTY MACHINE: Hollymatic, with extra plates, used approx. 2 mo., like new. 385.00
- 2097—SAUSAGE SMOKESTICK TRUCK: With bottom pan for 43" sticks. 30.00
- 2115—FAT CUBER: Boss #465, (New, never used), shop-worn. 650.00

Smokehouse Equipment

- 2114—SMOKEHOUSE: Griffith, all electric, complete with trees, hangers, piping, etc., only 1½ years old, excellent cond. \$ 700.00
- 1518—SLICERS: Chipped Beef (2) with 2 HP motors, excellent cond., ea. 1200.00
- 1500—SLICERS: For dried beef & frozen beef, (2) with 3 HP motors, ea. 450.00
- 1518—SLICERS: (2) U. S. #8, heavy def., ea. 350.00
- 2082—SLICER: U. S. 150-B, with conveyor, late model, reconditioned, guaranteed 675.00
- 1872—HAM WASHER: Adelman with motor, complete with aluminum bowl, brushes, like new. 250.00
- 1105—LOAF PANS: (800) Aluminum Wear-ever, 62", sliding lids, like new, ea. 1.30
- 1752—HOY LOAF MOLDS: (100) stainless steel, model 5-S, excellent cond., ea. 3.25
- 2109—OVEN: Meek Reel, gas fired, including burners, 54 pan cap., excellent cond. 425.00


Kill Floor & Rendering

- 2111—BELLY ROLLER: Globe, Ser. #J-1533, with 2 HP motor. \$ 750.00
- 8591—BEEF HOIST: Anco #478, electric, with 5 HP motor & limit switch, like new. 500.00
- 2113—CARCASS SPLITTING SAWS (2) NEW, Kentmaster, in original crates, 685.00
- 2007—COOKER: Duppa Dry Rendering, 4x10, with double jacketed percolator & receiver, used only one year. 3500.00
- 1123—COOKER: (NEW) Jordan Dry Rendering, 4x10, with 20 HP motor & starter. 2800.00
- 2110—HYDRAULIC PRESS: 300 ton, electric, Allbright-Nell, used very little, like new condition. 3850.00
- 8580—SHREDDER: Boss #705, left hand discharge, with 30 HP motor, like new cond. 2000.00

BARLIANT & CO.

1401 W. Pershing Rd. (39th St.)
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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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